



Three courses Prix Fixe \$29

Salad of portobello and roasted beets with aged sherry and raisin vinaigrette
 or
 Sautéed vegetable strudel with melted brie with pistachio and fresh herb pesto
 or
 Soup of the day
 or
 Jumbo lump crab cake with coconut cilantro chutney

Duck leg confit served with caramelized endives, lentils with arugula almond vinaigrette
 finished with orange sauce
 or
 Black Angus hanger steak served with sautéed green beans, French fries and side of creamy gorgonzola sauce
 or
 Pan seared boneless filet of trout served with quinoa and sautéed garlic sage butternut squash with
 almond citrus sweet chili sauce
 or
 Vegetarian risotto with shaved parmesan

Cardamon creme brulee
 or
 Chocolate bread pudding



Appetizers

Entrees

Salad of portobello and roasted beets with aged sherry
 and raisin vinaigrette \$8.⁵⁰

Sautéed vegetable strudel with melted brie and
 pistachio and fresh herb pesto \$9

Soup of the day \$6.⁵⁰

Jumbo lump crab cake with coconut cilantro chutney
 \$10

Frisée salad with duck bacon in red wine and shallot
 dressing topped with poached egg \$10

Roasted pear served with goat cheese herb croutons
 and baby arugula in walnut vinaigrette \$9.⁵⁰

French Onion Soup with melted gruyère \$7.⁵⁰

Crispy calamari with slightly spicy tomato, black olive
 and red pepper sauce \$10

Duck leg confit served with caramelized endives,
 lentils with arugula almond vinaigrette
 finished with orange sauce \$20

Black Angus hanger steak served with
 sautéed green beans, French fries and side of creamy
 gorgonzola sauce \$22

Pan seared boneless filet of trout served with quinoa
 and sautéed garlic sage butternut squash with
 almond citrus sweet chili sauce \$21

Vegetarian risotto with shaved parmesan \$17

Braised short rib served with mixed mashed celery root
 and potatoes finished with braising sauce \$20

Organic baby chicken served with roasted potatoes,
 seasonal vegetables and maple and apple sauce \$21

Grilled Organic Half-Pound Hamburger
 with mayonnaise, tomato, lettuce and red onion,
 served with French fries \$13
 Topped with smoked gouda, swiss or cheddar
 for an additional \$1.⁵⁰

** meat and poultry are organic, grass fed and vegetables are organic whenever possible **

