

## STARTERS

- STUFFED MUSHROOMS** with fresh spinach, asiago cheese, garlic, shallots and anchovies.  
Topped with Swiss cheese 6.50
- BAKED BRIE & RED ONION MARMALADE** served with sliced baguette 7.5
- GRANNY SMITH APPLES & BLUE CHEESE** with olive oil & balsamic vinegar 6
- FRENCH ONION SOUP GRATINEE** 8 with **sherry** 8.75
- ROASTED CHICKEN AND SPINACH SALAD** with julienne carrots, jicama, apple and  
caramelized walnuts 17
- CAESAR SALAD** romaine lettuce with our special Caesar dressing topped with Parmesan  
cheese and homemade herbed croutons 10
- HARVEST SALAD** caramelized walnuts, jicama, apple, and raisins served on greens 15
- CREAMY VINAIGRETTE SALAD DRESSING** 25oz bottle 14

## PASTA

*Served with an oven-roasted garlic bulb*

- PASTA BOLOGNESE** penne pasta with homemade tomato meat sauce 19
- VEGETARIAN PASTA** julienned vegetables, tomatoes & artichoke quarters with olive oil on  
penne. Served with parmesan cheese and red pepper flakes on side 17
- SAUTEED PRAWNS** on angel hair pasta with fresh tomatoes, leeks, artichokes and a *light*  
lemon-chive seafood cream sauce 20

## SPECIALTIES

*Served with soup du jour or garden salad– substitute onion soup for 5*

- LAMB SHANK** oven braised with red wine, fresh shallots, garlic, carrots, spinach and fresh  
herbs, served in its own broth, with a side of au gratin potatoes 28
- ROASTED HALF DUCK** roasted **crisp**, served over orange apricot brandy sauce with au  
gratin potatoes 30
- QUICHE MAISON** caramelized onions, roasted bell peppers, broccoli, mushrooms, tomatoes  
and feta cheese baked in a flaky crust 23
- CROISSANT CAMPAGNARD** layered ham and Swiss cheese topped with béchamel sauce,  
baked in a flaky croissant, with steamed vegetables 20
- FRESH FILET OF SALMON** oven-baked in parchment paper with fresh artichoke quarters,  
vegetables, lemon-basil butter, and basmati rice 26
- SHEPHERD'S PIE** ground beef and vegetables in a sauce accented with bacon and wine,  
**topped** with homemade fluffy **mashed potatoes** 24
- CHICKEN POT PIE** diced chicken breast and vegetables in an herbed creamy sauce  
**topped** with fluffy chive-**mashed potatoes** 25
- VEGETABLE FILLO TRIANGLE** flaky fillo pastry filled with an assortment of julienne vegetables,  
dill and feta cheese accompanied by a dill vinaigrette 25
- COQUILLE SAINT JACQUES** fresh scallops and shrimp in a cream sauce served on a nest of  
julienne vegetables, and basmati rice 26

*Dining room is available for private dinner parties*