

ENTREES**Tournedos of Beef Au Poivre**

Medallion of tenderloin encrusted with cracked pepper berries, finished in a Brandy cream, served with wild rice. 24

Filet Mignon with Foie Gras

Center cut tenderloin topped with fresh duck foie gras laced with black truffles, Port wine demi glaze and Yukon mashed potatoes. 27

House Special Marinated Sirloin

Hand-cut N.Y. Sirloin marinated and cooked to your liking. Served with Yukon mashed potatoes. 22

Pork Porterhouse Chop

Grilled 14oz. Porterhouse chop is served with an Apple Brandy and maple demi-glaze and Yukon mashed potatoes. 18

Herb-crusted Rack of Lamb

Encrusted French mustard and herbs, basil and oregano finished with a minted port wine demi-glaze, and Yukon mashed potatoes. 26

House Special Chicken Marsala

Stuffed with Gorgonzola cheese, prosciutto and herbs in a creamy Marsala wine sauce with mushrooms, and wild rice. 19

Prime Rib of Beef (limited availability)

12 oz. cut with popover, pan jus, horseradish sauce, and Yukon mashed potatoes. 23

Salmon with Champagne Vinaigrette

Medallions of salmon filet pan seared and finished with champagne vinegar and chive beur blanc, served with risotto. 18

Seafood Stuffed Haddock

Maine shrimp and crab stuffing, lobster sauce, served with creamy risotto. 19

Roast Half Duck

Semi-boneless half duck, oven roasted, Chambord raspberry glaze, served with wild rice. 22

Baked Stuffed Shrimp

4 large Gulf shrimp, seafood stuffing, lemon sherry butter, Yukon mashed potatoes. 19

Pan Seared Scallops

Fresh sea scallops sautéed with mushrooms, garlic and baby spinach. Finished in a Pernod cream sauce and Parmesan cheese over Angel Hair pasta. 22

Wild Mushroom Ravioli

Wild mushroom filled ravioli served in a garlic Parmesan cream sauce. 16

Add chicken for an additional 4

Chefs Lobster Selection of the Evening priced daily

Add on to any entrée three grilled shrimp 6