

TO START

Soup du Jour 5.**Smoked Pepper Salmon** 12.

[a locally smoked salmon--highly recommended]

Truffle Mousse Paté 9.50

[a cold plate w/ cornichons, calamata and french green olives]

Grilled Sea Scallops 12.

[in lime juice and topped w/ our crutons]

Scampi Sauté 12.

[in a thai chili sauce w/ red peppers & parmesan cheese]

Calamari 9.50

[lightly sautéed in an anchovy or spicy marinara sauce]

Escargot (6)..15.50 (12)..20.50

[in the shells w/ garlic butter]

Lobster & Shrimp Ravioli 18.

[served in a lobster sauce]

Vegetarian Ravioli 15.

[sautéed in olive oil with julienne veggies]

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SALADS

[parmesan cheese served atop all salads]

Endive 10.

[belgian endive lightly tossed with sun dried tomatoes and pine nuts in a balsamic vinaigrette]

Spinach 8.50

[fresh bed of spinach tossed with raspberry vinegar and topped with pine nuts, turkey breast and red peppers lightly sautéed in olive oil and garlic]

Caesar 7.50**Grilled Caesars**

topped with grilled chicken or calamari 14. or with shrimp 17.

[caesar dressing made with one fresh egg]

[chicken, calamari & shrimp sautéed in a thai chili pepper sauce]

Organic Field Greens 8.50

[mixed fresh garden greens with goat cheese or gorgonzola and spicy roasted nuts]

shared entrees 3.00

18% gratuity is included for parties of 6 or more

[please inform your server of any food allergies]

ENTRÉES

Filet Mignon black angus filet in a black peppercorn sauce and served w/ seasonal veggies and orzo or pommes frites* 27.

Pork Tenderloin served with pommes frites* and seasonal veggies 18.

Australian Baby Lamb Chops prepared on the grill and served with garlic butter, pommes frites* and seasonal veggies 24.

Calf Liver lightly sautéed and deglazed in red wine vinegar, served in a brandy veal sauce accompanied with pommes frites*, seasonal veggies, and caramelized apples 21.

New Zealand Venison Tenderloin grilled and served with a raspberry chipotle sauce, pommes frites and seasonal veggies 25.

Osso Buco pork shank served w/ pommes frites and seasonal veggies 25.

[*pommes frites are fried in peanut oil and are not served w/ ketchup]

Rocky Mt. Pasta sautéed smoked trout or salmon, seasonal veggies, and pine nuts on fettuccine lightly tossed in a white wine cream sauce 18.

Calamari lightly sautéed and served w/ anchovy or spicy marinara sauce served on fettuccine 16.

Curry Shrimp house favorite. sautéed shrimp and peppers on orzo w/ a spicy Major Grey chutney curry sauce 20. [may also be prepared w/ chicken]

Mediterranean shrimp, scallops, calamari, shellfish, olives, anchovies and capers in a spicy marinara or a creamy white wine sauce on fettuccine 25.

Grilled Sea Scallops served on orzo with red peppers, carrots and green onions 24.

Lobster & Shrimp Ravioli served in a creamy lobster sauce 24.

VEGETARIAN ENTRÉES

Veggies w/ Curry sautéed w/ orzo or rice noodles and served in a spicy Major Grey chutney curry sauce 17.

Vegetarian Ravioli sautéed in olive oil with julienne veggies 20.