



Entrée List

*Salmon en croute- center cut fillets of cold water salmon wrapped in flaky layers of puff pastry

*Grilled tuna steak- center cut yellow fin tuna marinated and grilled
served with Nicoise olives, red onion and sundried tomato

*Seared and oven roasted sea bass- served over a bed of Israeli couscous napped
with a mushroom cream sauce sprinkled with chopped tomato and parsley

*Rolled trout almondine- napped with a bright lemon butter sauce

*Roasted fillet of salmon- served over a bed of angel hair pasta with a citrus beurre blanc sauce,
garnished with tomato concasse and lemon zest

*Sautéed fillet of sole- over a bed of Israeli couscous with a tomato caper relish

Chicken Marsala- all white chicken breast served in a reduction of Marsala wine,
butter and finely minced garlic

Chicken Picatta- sautéed chicken breast served with a lemon butter sauce
garnished with Spanish capers

Chicken Florentine- boneless chicken breast served over a bed of baby spinach and topped with a
lemon butter sauce

Roast Duckling- farm raised semi-boneless duckling, roasted and served with a tart cherry sauce

Roasted Rack of Lamb- young and tender lamb encrusted with
a special blend of herbs and spices served with a roasted garlic sauce

Prime Rib of Beef au jus- our finest cut of prime rib, seasoned with herbs and spices,
slow roasted to maintain flavor

Steak au Pouive- chef cut NY strip seasoned with green, white and black pepper corns,
with a brandy cream sauce

**Indicates dairy menu items*