



## **Appetizers**

### **Scallop Crostini \$15**

Pan-Seared Scallops, placed on Toasted Baguette with  
A Garlicky Pesto sauce

### **Shrimp Cocktail \$16**

5 Traditional Shrimp Cocktail  
Served with Cocktail Sauce

### **Lamb Lollipops \$22**

Marinated Lamb Lollipops Pan Seared  
Mint Chimichurri Dipping Sauce

### **Pot Sticker \$12**

4 Fried Dumplings  
Served with Thai Chili Sauce

### **Brussel Sprouts \$12**

Fried Brussel Sprouts  
Topped with Goat Cheese & Balsamic Drizzle



## **Entrees**

*All Entrees come with Soup or Salad*

### **Surf & Turf \$59**

6oz Filet and 4oz Lobster

Served with Garlic Mashed Potatoes and Haricot vert

### **16oz Cowboy Ribeye \$49**

Juicy Steak Cooked to Perfection

Topped with Herb Butter

Served with Garlic Mashed Potatoes and Haricot vert

### **Airline Chicken \$34**

Oven Roasted Chicken

Topped with a Lemon Rosemary Herbed Glaze

Served with Garlic Mashed and Haricot vert

### **Pistachio Salmon \$34**

Roasted Pistachio Crusted Salmon

Topped with a Creamy Lemon Beurre Blanc Sauce

Served with Garlic Mashed Potatoes and  
Haricot vert

### **Scallops & Shrimp \$38**

Pan Seared Scallops & Shrimp Tossed in a

Traditional Scampi Sauce

Over a bed of Pasta

### **Pasta Primavera \$24**

Your Choice of Pasta Tossed in our

Home-made Red Sauce or

Garlic & Olive Oil

With Vegetables



## **Desserts**

### **Gianduja Chocolate Tart \$7**

Delicate and crunchy topping: almond pieces, crushed hazelnuts, candied orange pieces, pistachio & crumble

### **Vanilla Bourbon \$7**

Sponge cake with vanilla syrup and Tahitian vanilla bean mousse.

### **Raspberry Chocolate \$7**

Layers of cocoa sponge cake, raspberry mousse, chocolate ganache with raspberry milk, finished with a raspberry seed glaze