

Hot Entrees

Filet Mignon on Oyster Mushroom Ragout Merlot Reduction and Potato Pear Gratin. \$ 36.5

Pork Tenderloin on spiced up Apple sauce Shallot Mash Potato and Spring Vegetable Julienne. \$ 26.5

Atlantic Salmon Filet on three color Basmati Rice with Dill Alfredo Sauce and green Beans \$ 27.5

Five spice pan seared Sea Bass filet with Bok Choy and Lemon Grass infused Jasmine rice drizzled with Carrot Anis reduction. \$ 32.5

Tender Pork Loin braised in its own jus served with wilted Spinach roasted red Potato's and a Sage reduction.\$ 23.5

Broiled Free Range Chicken Breast Shitake Ragout, Garlic Mash Potato and Stir fried Vegetable.\$ 21.5

Marinated London Broil Bordelaise Sauce, Ginger infused Jasmine Rice,String Bean Ragout.\$ 22.5

Mediterranean Sea Bass Filet sautéed Green Olives, Sun dried Tomato's and Almonds Riesling Cream Sauce, Polenta Half-moons and parmesan fennel. \$ 28.5

Sun dried Tomato crusted Chicken Breast green Asparagus, Feta Couscous Coriander Cream sauce.\$ 22.5

Parmesan Crusted Salmon Filet Sage Beure Blanc, roastedYukon potato wedge and sautéed Artichoke Hearts.\$ 27.5

Pork Chops Vienna Style,Breaded and fried in country Butter, creamy Mushroom sauce Parsley Potato's, Baby Carrot and Sugar Pies. \$ 24.5

Baked Half Chicken marinated with herbs and Garlic,new roasted rosemary Potato's, grilled vegetables.\$ 22