

Fine Dining Sample Menu



Salads & Starters

Classic French Chicken Salad

Field Greens Salad with Grilled Chicken, Olives, Tomatoes,
Red Potatoes & Lardons with a Red Wine Vinaigrette

\$7.50

Country French Salad with Goat Cheese

Arugula Salad with Asparagus Tips, Beets, Goat Cheese
& Walnuts with a Dijon Lemon Vinaigrette

\$7.50

Zucchini Tomato Lobster Verrine

Tomato Concasse with Zucchini, Brunoised Squash on Frisee
with Lobster Claw & Lemon Dill Crème Fraiche, Garnished with Parsley

\$10.00

Soups

Classic French Onion Soup

With Parmesan Croutons

\$5.25

Soup du Jour

\$4.00

Available Vegetables

Baked Potato, Butternut Sage Risotto,
Lemon Parsley Rainbow Cauliflower, Truffle Mashed Potatoes,
Sautéed Spinach, Grilled Asparagus, Roasted Stuffed Pepper,
Herb Roasted Fingerling Potatoes, Market Vegetable of the Day,
Gouda Gratin Potatoes, Seared Haricot Vert, Risotto

Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions. Based on a 2000 calorie diet.

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Main Course

Coq Au Vin

French Chicken Breast Served with Gouda Gratin Potatoes
& Pan Seared Haricot Vert

\$24.00

Beef en Croute

Puff Pastry Wrapped Beef Filet with a Spinach Mushroom Parmesan
Mix, Creamy Red Pepper Risotto & Pan Roasted Sunburst

\$28.00

Grilled Filet Mignon

Served with Butternut Sage Risotto
& Lemon Parsley Rainbow Cauliflower

\$25.00

Pan-Seared Rack of Lamb

Served with Truffle Mashed Potatoes & Sautéed Spinach

\$28.00

Grilled Catch of the Day

Topped with Lemon Basil Beurre Blanc & Served with Grilled Asparagus
& Roasted Stuffed Pepper

\$21.00

Poached Maine Lobster

Limited Quantity Per Night

Served with Herb Roasted Fingerling Potatoes & Fresh Market
Vegetable of the Day with Drawn Butter

\$28.00

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