



## STARTERS

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Cozy Lentil Soup with Delicata Squash (HK) . . . . .	\$7.50
Green lentils, squash, kale, carrots, onions, celery, extra virgin olive oil, curry, cumin, turmeric, coriander, and cinnamon	
French Onion Soup . . . . .	\$8.00
Classic French onion soup topped with a croûton and a blend of Swiss and Gruyere cheeses	
Steakhouse Wedge . . . . .	\$9.00
Iceberg lettuce wedge, bacon, Maytag blue cheese, crispy onions, caramelized pecans, and white balsamic reduction	
Heirloom Tomato and Baby Burrata Cheese . . . . .	\$8.50
Fresh basil, aged balsamic, and olive oil	
Fruit Cup . . . . .	\$6.00
A medley of diced fresh seasonal fruit	

## ENTRÉES

Your entrée selection includes a small house salad or the soup of the day, and two accompaniments.

Braised Short Ribs of Beef with Roasted Vegetables (HK) . . . . .	\$21.00
Red wine braised short ribs of beef and roasted vegetables seasoned with traditional Moroccan spices	
Roast Chicken . . . . .	\$17.00
Our chicken is roasted crisp and juicy with a choice of white or dark meat, served with chicken gravy	
Vegetarian Tagine . . . . .	\$19.00
Spicy vegetable stew seasoned with cumin, cinnamon, and ginger served over couscous	

## FROM THE CHEF'S TABLE

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Bacon-Wrapped Filet Mignon . . . . .	\$36.00
Pan-seared filet of beef tenderloin wrapped with bacon served on a bed of fresh sautéed spinach, topped with blue cheese and finished with a rich demi-glace with mushrooms and pearl onions, served with mashed potatoes	
Prime NY Sirloin Steak & Shrimp Scampi . . . . .	\$36.00
Prime New York Sirloin pan-seared with garlic butter, shrimp, and mushrooms accompanied with oven-roasted potatoes and green beans with thyme	
Cedar Plank Salmon . . . . .	\$26.00
Salmon rubbed with Dijon mustard and brown sugar roasted on a cedar plank to produce a delicate texture and rich smoky flavor, served with rosemary potatoes and balsamic roasted carrots	
Lamb Kebabs with Quinoa Tabbouleh (HK) . . . . .	\$21.00
Lamb cubes marinated in lemon, olive oil, and herbs served over a cool quinoa tabbouleh seasoned with mint, parsley, and zesty dressing, garnished with roasted miniature aubergine	
Chicken Wellington . . . . .	\$17.00
Boneless chicken breast topped with duxelles then wrapped in puff pastry, baked until golden brown. A light sauce supreme finishes this dish to perfection	

*Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of foodborne illness*

## ACCOMPANIMENTS

Vegetable Rice Pilaf . . . . .	\$4.00	Grilled Asparagus . . . . .	\$5.00
Whipped Sweet Potatoes . . . . .	\$4.00	Broccoli Rabe . . . . .	\$4.00
Baked Potato . . . . .	\$4.00	Steamed Green Beans . . . . .	\$4.00

## DESSERTS

Crème Brulee . . . . .	\$6.00
A rich chilled stirred custard sprinkled with sugar then caramelized, creating a delicious flavor and texture contrast to the smooth, creamy custard	
Banana Cream Pie . . . . .	\$5.00
Old fashioned banana pudding in a pie shell adorned with creamy whipped topping	
Peach Bread Pudding . . . . .	\$5.00
Fresh peaches are spiced and roasted then baked into a creamy cinnamon and sugar custard creating a rich bread pudding	
Sugar-Free Cheese Cake with Blueberry Sauce . . . . .	\$6.00
Classic cheesecake, only sugar-free, finished with a sugar-free blueberry sauce	
Ice Cream, Sugar-Free Ice Cream or Sorbet . . . . .	\$4.00

## BEVERAGES

Coffee - Decaffeinated Coffee - Hot Tea - Iced Tea . . . . .	\$2.65
Milk . . . . .	\$2.50