

Restaurant Week Special

Add a Starter and your choice of Salad or Dessert to any Entrée for 10.00

Menu Changes Daily

Starters

Duck and Sausage Gumbo 8.00

Char Grilled Sea Scallops with Thai Red Curry Broth and Stir Fry Veggies 14.00

Roasted Garlic and Peppers with Goat Cheese and Grilled Baguette 11.00

Lamb Meatballs with Tomato Sauce and Basil 10.00

Crab Cakes with Cajun Tartar Sauce 16.00

Blue Point Oysters on the Half Shell 18.00

Brussel Sprouts Sauteed with Bacon and Onions 8.00

Salads

Mixed Field Greens with Your Choice of Dressings 8.00

Caesar Salad...Romaine tossed with a classic Caesar dressing and Parmesan Cheese 9.00

Best Wedge Ever...Chopped Romaine with Bacon, Red Onion and Tomatoes. Creamy Roquefort 11.00

Beet Salad...Mixed Greens, Spiced Pecans, Goat Cheese and Cherry Vinaigrette 10.00

Entrees

Sauteed Whitefish with Caper Sauce or Broiled with our House Seasoning 27.00

Scampi Riva...Jumbo Shrimp Tossed with Spinach, Olives and Tomato. Spinach and Egg Linguini 30.00

Cornmeal Crusted Artic Char...Artichoke and Green Onion Buerre Blanc 28.00

Rosemary Roasted Half Chicken with Fingerling Potatoes, Cipollini Onions and French Beans 23.00

Northern Fried Chicken...Mashed Potatoes and Gravy, Noodles and Peas 23.00

Thai Red Curry Lentils with Sweet Potatoes and Green Peas, Basmati Rice 20.00

6 Ounce Filet of Beef.... Chargrilled and Served with Bearnaise Sauce, Broccoli and Au Gratin Potatoes 32.00

Peppercorn Crusted New York Strip Steak with Cognac Cream Sauce 34.00

Shaking Beef...Tenderloin Tips Stir Fried with Red Onion, French Beans and Spicy Thai Chili Sauce 26.00

Cassoulet...French White Bean Casserole with Lamb, Duck and Sausage 24.00

Baby Back Ribs...Cherry BBQ Sauce, Mojo Slaw and Mashed Potatoes 28.00

Veal Cutlets...Apples, Shallots and Roquefort Cream Sauce 34.00

Wines by the Glass or Bottle

Whites and Rose

Bordeaux, Chateau Bonnet, AOC, 2019 7/26

Chardonnay, Grayson, California, 2018 7/26

Pinot Grigio, Mezzacorona, Trentino, 2019 7/26

Riesling, Left Foot Charley, Antrim/Grand Travers, 2017 8/30

Rose, Commanderie De La Bargemone, Provence 2019 10/38

Reds

Cabernet Sauvignon, Castle Rock, Paso Robles, 2016 7.50/28

Malbec, Durigutti, Mendoza, 2017 8/30

Merlot, Grayson, Lot 6, California, 2018 7/26

Bordeaux, Chateau de Camarsac, 2018 7.50/28

Premium Selections

Sauvignon Blanc, Decibel, Hawkes Bay, N.Z., 2018 10/38

Chardonnay, Materra, Oak Knoll District, Napa Valley, 2018 12.50/48

Pinot Noir, Calera, Central Coast, California, 2017 12.50/48

Cabernet Sauvignon, Mt. Veeder Napa Valley, 2018 15/58

Desserts

Bumpy Cake 9.00

Carrot Cake 8.00

Bread Pudding with Traverse City Cherries and Bourbon Pecan Sauce 8.00

Nieman Marcus 250.00 Dollar Chocolate Chip Cookie 2.00

Crème Brûlée 7.00