

DINNER MENU

Starters

Warm Baked Brie ✓	\$8
Cranberry Apple Chutney, Roasted Pecans, Lavosh Crackers	
Grilled Bruschetta ✓	\$8
Marinated Tomatoes, Greek Olives, Goat Cheese	
Steamed Clams	\$13
Garlic White Wine Butter, House Grilled Sourdough Bread	

Entrées

Served with Vegetable of the Day and Choice of House/Caesar Salad or Soup of the Day

Seared Sea Scallops ✕	\$19
Tomato Herb Beurre Blanc	
Veal Picatta	\$20
Scaloppini Cutlets, Capers, Lemon, Butter	
Forest Mushroom & Parmesan Risotto ✓ ✕	\$15
Rack of Lamb ✕	\$24
Mint Sauce, Pan Jus, Wild Rice Pilaf	

Steaks from the Grill

Served with Vegetable of the Day and Choice of House/Caesar Salad or Soup of the Day

Beef Tenderloin Filet 6oz. ✕	\$31
New York Strip Loin 12oz. ✕	\$24
Ribeye Steak 12oz. ✕	\$32
London Broil Flank 6oz. ✕	\$19

Choice of Starch:

Mashed or Baked Potato, Wild Rice Pilaf, Onion Rings, French Fries

Choice of Sauce:

Port Wine Demi, Horseradish Blue Cheese, Béarnaise, Chimichurri