

PLEASE NOTE: The following is sample menu only—items change on a regular basis.

Appetizers

Soup du Jour

\$6

Escargots

Baked in a crisp pastry and served with a red wine garlic and herb demi glaze

\$9

Mixed Organic Greens

caramelized shallot vinaigrette

\$9

Baked Imported Creamy French Brie Wrapped in Phyllo

served with Riesling sautéed berries

\$10

Chevre Cheese Salad

baby greens, mild soft goat cheese, fresh sliced strawberries, peaches and spicy honey roasted pecans

\$11

Thai Shrimp and Pork Spring Rolls

served with spicy chili dipping sauce

\$9

Hearts of Romaine

crispy romaine hearts served with herbed croutons, warm sliced bacon, creamy garlic dressing and Grana Padano cheese.

\$11

Prepared by Chef David Scoffield and team

Please inform your server of any dietary requirements

Applicable taxes and gratuities not included

Entrées

Succulent Roast Pork Tenderloin

with Canadian honey and Georgia pecan crust

\$24

New Zealand Rack of Spring Lamb

roasted fingerling potatoes and spiced coffee sauce

\$34

Beef Tenderloin au Gratin

butter roasted Angus beef tenderloin served with a gratin of exotic mushrooms, Grana Padano cheese and a touch of Alba white truffle oil

\$35

Grilled Venison Loin Medallions

roasted fingerling potatoes, forest berry jam and port reduction

\$28

Spiced Filet of Halibut

seared black tiger shrimp, Himalayan sea salt, red Thai rice and cilantro lime broth

\$35

Honey and Five Spice Grilled Chicken

fragrant jasmine rice and toasted almonds

\$24

Chicken Fettuccini Alfredo

tender young chicken, exotic mushrooms, fresh herbs, and sugar snap peas

\$22

Tamarind Salmon

baked in banana leaves with Asian style sautéed vegetables and black rice

\$23