

# MAIN COURSE

• SERVED WITH CHOICE OF 2 SIDES •

*Asparagus Spears/ Sautéed Spinach/Sautéed Mushrooms/ Roasted Fingerling Potato/ Mashed Potato/  
Green Bean Almandine / Lyonnaise Potato/ Buttered Broccolini/ Shoestring Fries/ Sweet Potato Fries/  
Onion Rings add \$3.00*

<b>PAN FRIED RAINBOW TROUT</b>	\$24
<i>Lemon butter sauce or almandine</i>	
<b>SAUTÉED OPEN-RANGE CHICKEN BREAST</b>	\$19
<i>With white wine tarragon jus</i>	
<b>SKIRT STEAK</b>	\$21
<i>Herb marinated and grilled with garlic butter</i>	
<b>GRILLED SALMON</b>	\$21
<i>Topped with maître d'hotel butter</i>	
<b>GRILLED 14 OZ. RIBEYE</b>	\$49
<i>Garlic butter</i>	
<b>FILET MIGNON Tournedos</b>	\$34
<i>Two 3 oz. tournedos with shallot white wine sauce</i>	

## PASTAS

<b>FETTUCINI PASTA</b>	\$16
<i>Olive oil, mixed mushrooms, and sun-dried tomatoes</i>	
• Add grilled chicken \$8 or salmon \$9.50	
<b>GLUTEN FREE FUSILLI</b>	\$15
<i>Mixed vegetable, garlic, herbs and olive oil</i>	
• Add grilled chicken \$8 or salmon \$9.50	

## DESSERTS

<b>TARTE TATIN</b>	\$10
<i>Caramelized upside-down apple pie with vanilla ice cream</i>	
<b>ANDRE'S ORANGE CHEESE CAKE</b>	\$10
<i>Strawberry coulis</i>	
<b>CREME BRULEE</b>	\$12
<i>Caramelized with fresh berries</i>	
<b>MIXED BERRY SHORTCAKE</b>	\$10
<i>Berry coulis, candy garnish</i>	
<b>CHOCOLATE MOUSSE TARTE</b>	\$12
<i>Toasted hazelnut meringue</i>	
<b>ORANGE LEMON PARFAIT</b>	\$10
<i>Tuile cookie</i>	
<b>CARROT CAKE</b>	\$12
<b>BABA AU RUM</b>	\$12
<i>Vanilla custard, berries &amp; whipped cream</i>	
<b>SELECTION OF HOUSEMADE SORBETS &amp; ICE CREAMS</b>	\$8