

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*

PAN FRIED RAINBOW TROUT \$24

Lemon butter sauce or almandine

SAUTÉED OPEN-RANGE CHICKEN BREAST \$19

With white wine tarragon jus

SKIRT STEAK \$21

Herb marinated and grilled with garlic butter

GRILLED SALMON \$21

Topped with maître d'hotel butter

GRILLED 14 OZ. RIBEYE \$49

Garlic butter

FILET MIGNON Tournedos \$34

Two 3 oz. tournedos with shallot white wine sauce

PASTAS

FETTUCCHINI PASTA \$16

Olive oil, mixed mushrooms, and sun-dried tomatoes

• Add grilled chicken \$8 or salmon \$9.50

GLUTEN FREE FUSILLI \$15

Mixed vegetable, garlic, herbs and olive oil

• Add grilled chicken \$8 or salmon \$9.50

DESSERTS

HOT CHOCOLATE FONDANT CAKE <i>Hazelnut Ice Cream</i>	\$12
ANDRE'S ORANGE CHEESECAKE <i>Strawberry Coulis, Candy</i>	\$10
HOT APPLE TART <i>Almond Cream & Vanilla Ice Cream</i>	\$12
PEAR CROSTATA <i>Sweet Basil Ice Cream</i>	\$11
BLUEBERRY CREAM BRULEE	\$10
WARM COCONUT PIE <i>Rum Sauce</i>	\$10
LEMON TART <i>Raspberry Coulis</i>	\$10
SELECTION OF HOUSEMADE SORBETS & ICE CREAMS	\$8