

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

PASTAS

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

DESSERTS

HOT CHOCOLATE FONDANT CAKE \$12
Hazelnut Ice Cream

ANDRE'S ORANGE CHEESECAKE \$10
Strawberry Coulis, Candy

HOT APPLE TART \$12
Almond Cream & Vanilla Ice Cream

PEAR CROSTATA \$11
Sweet Basil Ice Cream

BLUEBERRY CREAM BRULEE \$10

WARM COCONUT PIE \$10
Rum Sauce

LEMON TART \$10
Raspberry Coulis

SELECTION OF HOUSEMADE SORBETS & ICE CREAMS \$8