

Starters

Alaskan King Crab cakes

Crab cakes with sauce American. 12

Veal Sweetbreads

*Sautéed, with mushroom in white wine cream sauce
and served in puff pastry. 12*

Smoked Salmon

*Served with sharp cheddar horse radish cheese, tomatoes,
with cucumber and lime vinaigrette. 12*

Roasted red bell pepper

Roasted red bell pepper, anchovies, goat cheese with Balsamic vinaigrette. 10

Mussels

Steamed mussels with Cream Lemon Butter Garlic sauce. 11

Soupes

French Onion Soupe au gratin. 6

Chilled Cream of Cucumber soup. 6

Soup of the day. 6

Salads

Stuffed Avocado with Shrimp Salad

Shrimp, chopped Celery, Grain Mustard, Mayans and Lemon juice. 12

Stuffed Tomato with Crabmeat Salad

King crabmeat, chopped Celery, Grain Mustard, Mayans and Lemon juice. 10

Beetroot salad

*Gold and red beets, baby mixed greens, goat cheese
with Balsamic vinaigrette. 9*

Season Salad

*Romaine lettuce, Hearts of Palm, Cucumber, Tomato, Kalamata Olive,
Dill weed, Basil with white chocolate lemon vinaigrette. 9*

With shrimp. 18

Pasta Salad

*Tri- Color Rotini, Romaine lettuce, red bell pepper, crabmeat, black olives,
Parsley, with creamy Lemon Mustard dressing. 10*

Leek, Artichoke and hearts of palm salad

With Lime Truffle Oil vinaigrette. 9

Lunch

Crêpes Florentine

*Spinach, cream cheese, Tomato and green Onion
with saffron cream sauce. 14*

Seafood crêpes

*Smoked salmon, crabmeat, shrimp and hard boiled eggs
with white cream sauce. 16*

Chicken crêpes

Chicken and mushroom crêpes with Dijon mustard cream sauce. 14

Filet of Asian Sole

*Asian Sole sautéed and served with Lemon Butter sauce, roasted almonds,
steamed baby Bock Choy and Parisian potatoes. 16*

Kobe Beef chop steak

Served with rice pilaf and Bordelaise sauce. 12

Warm vegetable platter

With Lemon Basil vinaigrette. 14

Chicken Marsala

*Boneless, skinless chicken breast sautéed and served with mushrooms
and Marsala Wine cream sauce. 17*

Veal Liver

Pan fried veal liver with caramelized onion and bacon. 16

Tournedos Neptune

*Broiled medallion of beef, topped with
King Crab meat & sauce Béarnaise. 16*

Lamb Shank

Poached and served with tomato fondue and Provençal potatoes. 17

Pasta with Shrimp

Linguini pasta and Shrimp with Tomato Garlic basil sauce. 16

*We do not accept personal Checks.
7.75% sales Tax will be added to all items served.*