



Freshly Baked Bread

Baguette Rolls – Farmer's Bread Rolls – Six Grain Loaf

APPETIZERS

Mélange of Tropical Fruit

with an intriguing cilantro balsamic maple reduction, or plain

Jumbo Shrimp Cocktail

plump chilled shrimp with a zingy American cocktail sauce

Brioche with Scallops and Bay Shrimp

in a velvety dill cream sauce and julienne of vegetables

Rigatoni with Roasted Garlic

tossed with a hearty mix of ripe tomato, shallots, olive oil, chopped parsley, capers, broccoli and mushrooms, finished with a light Parmigiano Reggiano cream
(*may also be ordered as a main entrée upon request*)

SOUPS AND SALADS

Broadway Basil Tomato Soup

mellow purée of vine ripened plum tomato and basil with a chile flake kick, topped with a crème fraîche crostini

Barley and Mushroom Soup

hearty clear soup with forest mushrooms and barley

Chilled Cream of Leek and Potato

smooth blend of cream, puréed leek and potato, garnished with crab meat

Salad of Arugula and Frisée

with William pear, key lime and passion fruit vinaigrette

Choice of Dressing

House Italian, Blue Cheese, Ranch, Thousand Island or fat free Honey Dijon

ENTRÉES

Seared Beef Tataki Salad

grilled seared striploin served rare with avocado, tomato and mixed greens with wasabi vinaigrette

Oven Roasted New Zealand Rack of Lamb

rubbed with Dijon mustard and garlic herb bread crumbs. Served with a Pinot Noir sauce, minted olive oil, traditional ratatouille, green asparagus and savory potato pie

Steamed Alaskan King Crab Legs

in an aromatic fish broth with delicate vegetable julienne, served with fresh drawn butter and new potato

Grilled Mahi Mahi with Roasted Corn Salsa

served alongside orange-infused black bean rice with fresh corn coulis and cilantro

Filet of Beef Wellington

mouthwatering tenderloin of beef topped with a duxelles of duck liver and mushrooms, wrapped in French puff pastry and baked to a golden brown. Served on a mirror of Madeira sauce with a medley of green asparagus, carrot and croquette potatoes

Piccata of Vegetables

dipped and coated with a Parmesan batter, lightly sautéed and served with marinara sauce and vegetable spaghetti

AVAILABLE DAILY

French Onion Soup - Freshly grated Gruyère and Parmesan cheese

Classic Caesar Salad - Hearts of Romaine lettuce, Caesar dressing, Parmesan cheese and herb croutons

Broiled Salmon Fillet - with sautéed fresh vegetables and steamed rice

Grilled Chicken Breast - with fresh broccoli, carrots and mashed potato

New York Sirloin Steak - with sautéed mushrooms, asparagus and baked potato

 *Indicates Master Chef Rudi Sodamin's Signature Dish*