

Dinner Menu

Soup du Jour	6
Crock of French Onion Melted Swiss cheese, fried leeks	7
Lobster Bisque Lobster meat, puff pastry	10

Salads

Misto Salad Spring mix, tomatoes, cucumber, golden balsamic vinaigrette	7
Caesar Salad Romaine lettuce, croutons, parmesan cheese, Caesar dressing	8
Crab Salad Jumbo lump crab, granny smith apples, white grapes, candied walnuts, chardonnay vinaigrette	14
Frisee Salad Frisee, toasted almonds, dates, granny smith apples, bleu cheese crumbles, apple cider vinaigrette	9
Add Chicken 4 Steak 6 Grilled Shrimp 7 Pan Seared Tuna 8	

First Course

Salmon Croquettes Golden-fried croquettes of salmon, grilled zucchini, remoulade	11
Goat Cheese Tart Red peppers, spinach, leeks, and goat cheese baked in puff pastry, tomato coulis	12
Escargot Sundried tomato and roasted red pepper cream sauce, fresh parsley, parmesan tuille	13
Braised Pork Belly Warm apple compote, pork glaze	11
Crab Crepes Crab and Boursin cheese crepes, lobster sauce, rouille	13
Daily Oysters & Mignonette 6 Oysters, mignonette, hot sauce	<i>Market Price</i>
Mussel Frites Hoegaarden beer, chorizo sausage, pommes frites	13

Second Course

Paupiettes of Lemon Sole	24
Shrimp mousseline, herbed cous cous, asparagus, beurre rouge	
Smoked Duck Breast	27
Whipped potatoes, braised red cabbage, lingon berry sauce	
Olive Oil Poached Salmon	26
Corn fritters, sautéed spinach, sun dried tomato and roasted red pepper cream sauce	
Grilled Pork Medallions	22
Whipped potatoes, braised red cabbage, pork glaze	
Grilled Tuna	27
Onion marmalade, pommes frites, bleu cheese cream sauce	
Bouillabaise	33
Medley of fish and shell fish, saffron-tomato broth, toasted baguette, rouille	
Kansas City Veal Loin	35
Whipped potatoes, vegetable du jour, mushroom ragout	
Tournedos Rossini	39
Twin petite filets, foie gras, vegetable du jour, toasted brioche, Madeira demi-glace	
Vegetable Plate	15
Chef's selection of fresh vegetables	
Coq Au Vin	24
Braised chicken, bacon lardons, pearl onions, natural jus	
Filet Mignon	35
Potatoes Lorette, vegetable du jour, marchand de vin sauce	

Executive Chef Matthew Blagus
Sous Chef James Lenox

20% gratuity on parties of 6 or more