

ENTREES

FROM THE GRILL

<i>New York Strip loin</i>	6 OZ	24
	8 OZ	29
	10 OZ	34
	12 OZ	39
<i>Filet Mignon</i>	8 OZ	35
	12 OZ	45

*All steaks come with a choice of Madagascar sauce, sautéed mushrooms & onions or herbed peppered chevre crust **\$3.00 each***

Grilled Pork Back Ribs- finished with your choice of sweet barbecue or honey garlic glaze, served with house made frites
full rack 29 half rack 18

FROM THE PAN

<i>Pork Tenderloin - with blueberry jus served with spaetzle</i>	26
<i>Provimi Liver - with bacon, pearl onions & apples jus</i>	24
<i>Roast Rack of Lamb - with a pommery mustard jus</i>	32
<i>Chicken Breast Supreme - stuffed with asparagus & gruyere</i>	26
<i>Fresh Pickerel - simply with a lemon herb butter</i>	32

FROM THE COAST

<i>Maritime Vol au Vent - puff pastry filled with scallops, crab, shrimp & lobster cream sauce on a bed of spinach</i>	36
<i>Fresh 2lb Steamed East Coast Lobster with hot drawn butter</i>	48
<i>Beef Tenderloin with half East Coast Lobster with hot drawn butter</i>	45

FROM THE GARDEN

<i>Vegetarian Stir Fry - Asian style with five grain pilaf</i>	22
<i>Manicotti - filled with grilled vegetables & goat cheese topped with a sundried tomato & basil cream sauce</i>	24