

Fine Dining



Appetizers

ESCARGOTS a la BOURGUIGNONNE

Savory escargots Oven baked in Mushroom Caps

Hearty Burgundy Wine & Seasoning

\$ 7.75

SHRIMP COCKTAIL SUPREME

Succulent Poached Jumbo Tiger Shrimp

Served on a Chiffonade of Lettuce with Cocktail Sauce

\$ 9.95

SMOKED SALMON ROSETTE

Oven Head Smoked Salmon Arranged with Dark Rye

Capers, Bermuda Onion & Whole Grain Mustard

\$ 9.75

OYSTERS ROCKFELLER

Fresh Prince Edward Island Malpaque' Oysters, Gently

Poached, Served on the Half Shell on Spinach Lightly

Steamed in Per nod, Quickly Fired with a Rich Cream and

Hollandaise Sauce

\$ 12.75