



Entrée's

FILET MIGNON au POIVRE

Center Cut 7 oz. Filet Mignon, Charbroiled to your exact Color, Presented with a Fine Madagascar Demiglance

\$ 32.50

SAUMON en FEUILLETTE

*Superb filet of Atlantic Salmon Baked in Phylo Pastry
With Cream Cheese Spinach & Scallops*

\$ 24.50

CARRE d'AGNEAU ROTI

*Rack of Lamb Sealed in Herbs, Oven Roasted
Presented with Wild Rice & Juniper Sauce*

\$ 31.95

COQUILLES ST. JACQUES

*Plump Fundy Scallops baked in a Rich cream Sauce
Surrounded with Gratinee' Duchess Potato*

\$ 25.95

BREAST OF DUCK a la' ORANGE

*Breast of Brome Lake Duck, seared with Gran Marnier
Finished with a Medley of Fresh Vegetable Tournant*

\$29.25

VEAL ESCALLOPE LYONNAISSE

*Succulent Milk Fed veal cutlet Quickly Sautéed with
Artichoke Hearts, Onions & Mushrooms in a Light Sauce*

\$ 24.95

FLETAN au CITRON et POIVRE

*Center Cut filet of Halibut gently Rubbed with Fresh
Cracked Black Pepper Seared in Butter and Lemon*

\$ 22.95