

## Entrees

### Pecan & Dill Crusted Salmon Fillet

Soy - Dijon & Thyme Aioli With Three Bean Salsa & Haricot Vert 24.

### Pan Seared Rare Sesame Tuna

Seaweed Salad, Sautéed Oriental Vegetables,  
Warm Sesame Noodles & Wasabi 25. (cooked to order)

### Pan Seared Mahi Mahi

Crowned with Pineapple & Mango Salsa  
Jasmine Rice with Baby Bok Choy 28.

### Thai Chicken

Sautéed Chicken with Plum Tomatoes, Spinach & Scallions  
In a Peanut Sauce Over Coconut Rice Topped with Fried Wontons 26.

### Veal Rollatini

Stuffed with Spinach, Roasted Peppers & Fontina Cheese  
Sherry Demi-Glace Finished with Cream, Potato Puree & Broccolini 27.

### Seared Duck Breast

Fresh Fruit Glace; Wild Rice Pilaf with Sautéed Vegetables 28.

### Almond Crusted Chicken Breast

Potato Puree with Amaretto Cream 27.

### Jumbo Shrimp Scampi

Lemon Juice, Garlic & White wine, Served over Cappellini 26.

### \*\* Jack Daniels Marinated Black Angus Shell Steak

Garlic Mashed Potato 29. (cooked to order)

### \*\* Prime Filet Mignon

Brandy Cream with Parsley Potatoes 32.(cooked to order)

### \*\* Rack of Lamb

Dijon & Basil Crusted with Mint Demi-Glace and Potato Puree 30. (cooked to order)  
Plate Sharing Charge 7.

All Entrees Served with Seasonal Vegetables