

Chef's Features

Grilled Castroville Artichoke

Charbroiled over an open flame
Served with our Signature Remoulade Sauce 7.95

Three Course Supper Dinner

Your Choice of any Entrée below paired with any
Starter Salad or Soup of the Day and Dessert
Add 8.00

Petrale Sole

Pan Fried then topped with a Lemon Butter Sauce
Served with Grilled Asparagus 18.95

Tuscan Brick Chicken

Roasted under a Brick until Crisped and Golden Brown
Served with Risotto and Braised Pearl Onions with Mushrooms 19.95

Parmesan Crusted Alaskan Halibut

Seasoned with White Pepper, Paprika, Scallions and Parmesan Cheese
Baked and served with Mustard Sauce and Grilled Vegetables 28.95

Filet Mignon with a Bleu Cheese Herb Crust

Served with Spinach Mashed Potatoes and Bordelaise Sauce 28.95

Dessert

Warm Caramel Apple Sundae

Three Scoops of Natural French Vanilla Ice Cream
Topped with Cinnamon Apples, Caramel Sauce,
Whipped Cream and a Crunchy Walnut Topping 6.95