

Chef's Features

Gazpacho Soup

Fresh Tomatoes, Cucumbers and Onions seasoned with Garlic, Oregano and Olive Oil. Chilled and served with Avocado and Chives

Small Bowl 5.50 Large Bowl 6.75

Grilled Castroville Artichoke

Charbroiled over an open flame

Served with our Signature Remoulade Sauce 8.95

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

English 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

Braised Short Rib "Osso Buco" Style

Served with Buttered Egg Noodles, Green Peas and Au Jus 22.95

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

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of foodborne illness.