

# *Appetizers*

## **French Onion Soup**

Traditional 4.50

## **Stuffed Mushrooms**

Mushroom caps filled with Italian sausage, spices and wine, topped with grated parmesan 6.50

## **Sautéed Mushrooms**

Sliced button mushrooms, prepared with butter and sherry 6.50

## **Escargot**

Sautéed in herbed garlic butter, spices and served in mushroom caps 7.25

## **Pan Seared Crab Cakes**

Served on a bed of mixed greens, with a spicy remoulade sauce 9.25

## **Beef Carpaccio**

Thinly sliced raw tenderloin topped with capers olive oil & parmesan cheese 9.25

# *Entrees*

Served with a house salad and vegetable

## **Chicken Cashew**

Sliced breast of chicken flambéed with sherry, soy sauce, onion, cashews and New Mexican red chili 17.25

## **Spiced Shrimp**

Gulf shrimp sautéed with beer, spices and Nex Mexican red chili 21.95

## **Salmon**

Fresh filet of salmon baked in parchment paper with champagne, lemon and a touch of dill 19.95

## **Chicken Madagascar**

Sautéed chicken, green peppercorns and sliced mushrooms, served in a seasoned cream sauce 17.25

## **Shrimp Scampi**

Gulf shrimp sautéed in garlic, herbs and white wine 20.95

## **Scallops Jalapeno**

Fresh jumbo sea scallops prepared in a citrus cream sauce, tarragon, sherry and finely chopped jalapenos 20.95

### **Lobster**

Australian lobster tail delicate and sweet  
Served with drawn butter  
Market Price  
When Available

### **Henry IV**

Filet mignon, placed on a bed of artichoke leaves,  
topped with an artichoke heart and covered  
with béarnaise sauce 25.95

### **Black Angus NY Striploin**

14oz Black Angus beef, grilled to perfection,  
served with creamy horseradish sauce 26.95

### **Tenderloin & Shrimp Brochette**

Skewered tenderloin, shrimp, mushrooms  
and vegetables served with teriyaki 24.95

### **Filet Mignon**

Cut traditionally thick and wrapped in bacon  
8oz 22.95  
Petite Filet 6oz 20.95

### **Tenderloin au Poivre Vert**

Beef tenderloin complemented by a brandy,  
green peppercorn and mushroom sauce 24.95

### **Pork Normande**

Two medallions pan sautéed with port wine, brandy,  
sliced apples, mushrooms and cream 17.95

### **Chateaubriand for Two**

Carved table side, served with béarnaise sauce,  
fresh vegetables and sautéed mushrooms 58.00

## *Desserts*

### **Polyczenta (poli-chenta)**

Ground walnuts with cream, wrapped in a crepe  
and drizzled with hot chocolate 5.95

### **Chocolate Mousse**

Smooth, sweet and rich.  
A fabulous experience for anyone  
who adores chocolate 5.95

### **Three Cream Crepe**

Whipped cream, cream cheese and sour cream,  
blended with a citrus zest, wrapped in a crepe  
and topped with hot cherries 5.95

### **Crème Brulee**

Delicate, silken, and sinfully rich dessert,  
which blends the cool velvet of custard  
with a crisp caramelized top 5.95