❧ Dinner Menu ❧
~ <u>Appetizers</u> ~

Artichoke Hearts $10.95
House marinated artichoke hearts sautéed with mix herbs, Sauvignon Blanc and butter

Mesquite Charbroiled Goat Cheese Tomatoes $11.95
Fresh Roma tomatoes mesquite charbroiled with goat cheese

House Smoked Trout $12.95
Our famous slow smoked trout served with a dill aioli, capers and diced red onions

~~ <u>Soup or Salads</u> ~~
Soup du Jour $5.95

The Chef's Daily Creation

Chicken Suasage and Lentil Soup $7.95

French lentils slow cooked in an aromatic broth with a hint of Sherry and chicken sausage

Warm Spinach Salad $11.95
Tender Baby spinach leaves tossed in a warm bacon dressing drizzled with a touch of X.O. Cognac

Caesar $9.95
Crisp Romaine lettuce tossed in a traditional Caesar dressing with garlic croutons and Parmesan cheese

❧ Dinner Menu ❧

~ Entrees~

Prime Top Sirloin Steak $24.95

Tender Top Sirloin steak grilled on our mesquite grill with your selection of sauce
Sauce Selections: Chirmol, Country Dijon, Wild Mushroom Bordelaise, Béarnaise, Hollandaise, Cabernet Demi, Roasted Garlic and Olive Oil

Bone-In Smoked Pork Chop $24.95

Bone-In thick hand cut Smoked Pork Chop oven roasted finished in a Cabernet red currant demi-glace

Three Citrus Gulf Shrimp $27.95

Gulf Shrimp sautéed in a three citrus chive Sauvignon Blanc sauce

Five Mushroom Rigatoni $19.95

Mixed Wild mushrooms sautéed with fresh Thyme, shallots and Madeira Wine over large tube pasta

Items Above include fresh Seasonal Vegetables and your choice of Potato Selections: Sweet Potato Fries, Baked, Roasted Baby Reds, Twice Baked, French Fries, Mashed Potato

~ DESSERTS~

MYERS LEMON TART

Homemade Butter crust filled with piquant Myer lemon custard

PEANUT BUTTER CRÈME BRULEE

Rich velvety Peanut Butter Custard topped a caramelized sugar crust served with a chocolate sauce and whipped cream

The Vintage Train Car

Cinnamon pastry cream between house made puff pastry rolled in brown sugar and cinnamon then drenched in homemade Carmel sauce

No substitutions, No split plates