



\$57.00 per person Menu

(Plus Tax and 20% Gratuity)

- Appetizers -

Baked Brie

Wrapped in Puff Pastry with Figs and Truffle Oil garnished with Wild Mushroom Sauce

Spinach and Goat's Cheese wrapped in Phyllo

Spinach sautéed with Shallot and Garlic mixed with Fresh Goat's Cheese wrapped in Phyllo and Baked served with Balsamic Syrup

Crispy Ahi Roll

With an Asian Dipping Sauce, Pickled Ginger and Wasabi

Prince Edward Island Mussels

Simmered in a Spicy White Wine Veracruz Sauce

- Salad -

Bistro Salad

Organic Baby Greens Tossed with Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda onion and Marinated Exotic Mushrooms

Nut & Berry Salad

Baby Greens with Assorted Dried Fruits, Nuts and Berries, and Raspberry Maple Vinaigrette

Caesar Salad

With Hearts of Romaine, Granna Padanna Cheese and Anchovy Filet

- Entrée -

Ginger-Honey and Soy Glazed Salmon

With a Saki Lemon Beurre Blanc, Stir Fried Asian Vegetables and Coconut Jasmine Rice

Grilled Wagyu Steak

Dusted with Herbs and Spices served with Whipped Carrot Mashed, Fresh Vegetables

Free Range Chicken

Free Range Chicken Breast Marinated with Garlic, Basil and Extra Virgin Olive Oil, Stuffed with Spinach and Goat's Cheese and served with Whipped Carrot Mashed, Fresh Vegetables and finished with an Herbed Chicken Glace

Bacon Bourbon BBQ Baby Back Ribs

Full Rack of Baby Back Ribs Braised in Ginger and Cola then finished with a Double Smoked Bacon-Bourbon BBQ Sauce and served with Whipped Carrot Mashed and Stir-fried Vegetable Medley

*Prices and Availability of Items may change due to Market Prices and Conditions

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform us immediately regarding Food Allergy's. We will do our best to accommodate your needs. We use Nuts and other potential allergens and cannot guarantee there will be no cross contamination. We cannot be held responsible.