

Jean Claude Lanchais - Executive Chef



Melissa Simbana - Director of Restaurants

DINNER MENU

SOUP & SALADS

Tomato & Mozzarella

Heirloom Tomato, Bocconcini Mozzarella, Baby Arugula

Or

Carrot and Ginger Soup

With Crabmeat

or

Antipasto

Sliced Prosciutto, Manchego Cheese,

Marinated Baby Artichokes

SEAFOOD & MEAT

Pan-Seared Cod

With Sticky Black Rice, Baby Carrots and a Grapefruit Broth

Or

Roasted Half Chicken au Jus

Home Made French Fries and Wilted Spinach

Or

Grilled Sterling Silver Steak

Home Made French Fries and Garlic Butter

DESSERTS

Crème Brulee in Chocolate Cup

Or

Chocolate Marquis

Kiwi Raspberry Coulis

Pre FIXE \$28.09 ++
(Available 5:30pm - 7:30pm)
