

Dinner

DAILY FROM 4PM TILL CLOSE

FROM THE LAND

ORGANIC AIRLINE CHICKEN

Stuffed with spinach & manchego cheese, baked to order **21**

WEINER SCHNITZEL

Veal cutlet, sauteed golden brown, served with brown sauce

24

JAGER SCHNITZEL

Weiner Schnitzel topped with our incredible mushroom sauce **26**

LAMB OSSO BUCCO

Oven roasted braised domestic hind lamb shank with burgundy sauce **29**

FILET MIGNON

7oz tenderloin, grilled to your request, with bernaise sauce

34

CERTIFIED BLACK ANGUS RIB EYE

14oz rib eye, grilled to your request, served over a green peppercorn sauce **34**

BEEF WELLINGTON

Filet Mignon topped with duck foie gras, sauteed mushrooms and onions, and serrano ham, encased in a puff pastry and served over a green peppercorn sauce.

Baked to order. **42**

FROM THE SEA

YELLOWTAIL CAPRI

Pan sauteed yellowtail filet, topped with caper-lemon butter

26

GROUPE MEUNIERE

pan sauteed black grouper filet topped with a meuniere sauce with capers, parsley and pimentos **29**

LOBSTER TAIL CARIBE

8oz lobster tail broiled with herb butter **29**

add to an entree **24**

LIVE MAINE LOBSTER

whole Maine lobster, steamed **MARKET PRICE**

PASTAS

SHRIMP FETTUCCINE ALFREDO

shrimp tossed with fettuccine, grape tomatoes, and basil, with a saffron alfredo sauce **28**

MAINE LOBSTER FETTUCCINE ALFREDO

Maine lobster tossed with fettuccine, grape tomatoes, and basil, with a saffron alfredo sauce **32**

VEGETARIAN FETTUCCINE

fettuccine with broccoli, carrots, and cauliflower, with a saffron alfredo sauce **18**

CLASSIC FETTUCCINE

Fettuccine with basil, baby arugula, tomatoes, and herb butter **16**

SIDES

STARCHES

mashed potatoes
rosemary potatoes
spatzle
wild rice
plain pasta

5

VEGETABLES

cauliflower
asparagus
broccoli
carrots
vegetable medley
red cabbage
champagne sauerkraut

6

SAUCES - 4oz

bernaise sauce
mushroom sauce
brown sauce
burgundy sauce
green peppercorn sauce

4