

Tapas

GERMAN POTATO SOUP

Creamy potato soup with leeks, potatoes, and carrots **7.5**

LOBSTER BISQUE

Homemade with fresh Maine lobster, finished with cognac **9.5**

MIXED GREENS

Mixed greens topped with fresh tomatoes, dressed with a balsamic vinaigrette **6.5**
with blue cheese **9.5**

SUMMER SALAD

Mixed greens dressed with balsamic vinaigrette, garnished with mangoes, strawberries, topped with blue cheese **14.5**

BLACK FOREST SALAD

Bacon & onions sautéed to a crisp, served on a bed of mixed greens, garnished with tomatoes with balsamic vinaigrette **14.5**

TROPICAL WALDORF SALAD

Mixed greens with fresh apples, celery, walnuts, grapes, and mango, dressed with honey mustard **14.5**

CAPRESE SALAD

Mozzarella & cherry tomatoes, fresh basil, marinated with balsamic vinaigrette, served on a bed of arugula, finished with olive oil **11.5**

SEA SCALLOPS FLORENTINE

Diver sea scallops sautéed with bacon & spinach, broiled with farm fresh Gouda cheese, served in the shell **14.5**

CRAB CAKES

With jalapeño remoulade **16.5**

CALAMARI CEVICHE MARTINI

With seaweed salad & ginger **15.5**

ESCARGOT AT HOME

Escargot broiled in a classic garlic herb butter, served in the shell **14.5**

TUNA TATAKI

Pepper-encrusted local Tuna Tataki garnished with seaweed salad, ginger and wasabi sauce **16.5**

GRILLED VEGETABLE SAMPLER

Carrots, asparagus, broccoli, cauliflower and rosemary potatoes
Drizzle of Balsamic glaze **13.5**

SERRANO HAM

Served with cornichons, grapes, mustard, & side of bread **12.5**

BAKED BRIE CHEESE

Served on arugula with poached pear & lingonberry marmalade, finished with a mango sauce **16.5**

SHRIMP & SCALLOP SKEWER

Served with a spicy mango sauce **16.5**

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GRILLED LAMB CHOPS

Served with a jalapeño remolade **16.5**

PORK TENDERLOIN & BERMUDA ONION SKEWER

Served with Mojo Rojo sauce **15.5**

CHEESE SAMPLER

Two cheeses of the day with grapes, dijon mustard, lingonberry marmalade & cornichons **16.5**

SEAWEED SALAD 10.5

PATE OF THE DAY

Served with homemade bread, cornichons, grapes & tarragon mustard **14.5**

SCHNITZEL STRIPS

Pork tenderloin cutlet, sautéed golden brown served with jalapeño remoulade & lemon **15.5**

BRATWURST

On Sauerkraut with stone-ground mustard **12.5**

Dinner A La Carte

FROM THE LAND

ORGANIC AIRLINE CHICKEN BREAST

Stuffed with spinach & Manchego cheese
Baked to order **24**

WEINER SCHNITZEL

Pan Sauteed Veal cutlet golden brown with brown sauce **26**

JÄGER SCHNITZEL

Weiner Schnitzel topped with our incredible mushroom sauce
28

LAMB OSSO BUCCO

Oven roasted braised domestic lamb hind shank
with burgundy sauce **32**

FILET MIGNON

7oz tenderloin, grilled to your request, with bernaise sauce **39**

CERTIFIED BLACK ANGUS RIB EYE

14oz rib eye, grilled to your request,
with a side of green peppercorn sauce **39**

BEEF WELLINGTON

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

48

FROM THE SEA

YELLOWTAIL CAPRI

Pan sautéed local Yellowtail filet with
caper-lemon butter sauce **28**

GROUPE MEUNIERE

Pan sautéed local Black Grouper filet with a meuniere sauce
with capers, parsley and pimentos **32**

LOBSTER TAIL CARIBE

8oz lobster tail broiled with herb butter **38**

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 **34**

VEGETARIAN FETTUCCINE

Fettuccine with broccoli, carrots, cauliflower,
with a saffron alfredo sauce **22**

CLASSIC FETTUCCINE

Fettuccine with basil, baby arugula, tomatoes,
with herb butter **20**

FETTUCCINE ALFREDO

Fettuccine with a saffron alfredo sauce **16**

SPAGHETTI BOLOGNESE

Spaghetti with ground rib eye and marinara sauce
topped with parmesan cheese **22**

SIDES

STARCHES

mashed potatoes || rosemary potatoes
spatzle || wild rice

5

VEGETABLES

cauliflower || asparagus
broccoli || carrots
vegetable medley || red cabbage
champagne sauerkraut

6

SAUCES

bernaise sauce || mushroom sauce
brown sauce || burgundy sauce
green peppercorn sauce

4