ENTREES K

COCOA AND CHILI RUBBED NEW YORK STRIP

cast iron skillet seared and served with olive oil and rosemary roasted potatoes and asparagus $30.00\,$

FILET MIGNON DIANE

eight ounce grass fed beef filet with cognac, butter, mustard and shallot sauce 30.00

WILD BOAR RIB CHOPS

brined boar chops, with a Stilton bleu cheese and Granny Smith apple crumble 19.00

BAYOU YELLOW FIN TUNA

seared sushi grade #1 tuna, with creole spice, vegetable baton, rice and cajun red sauce 23.00

GARLIC SHRIMP LINGUINI

jumbo shrimp, asparagus tips, mushrooms, fresh herbs, garlic and olive oil with herbed linguini 17.00

GREAT LAKES PERCH

lightly breaded fillets cooked to perfection 20.00

CAJUN CHICKEN AND SAUSAGE JAMBALAYA

blackened chicken, Paul Prudhomme's andouille sausage, peppers, grilled sweet corn, onions, tomato in seasoned rice 16.00

SCOTTISH ORGANIC KING SALMON

organically raised, topped with a fresh herb, lemon and roasted garlic compound butter 19.00

MAPLE LEAF FARMS RASPBERRY DUCK BREAST

seared duck breast with a raspberry sauce, Vidalia onion risotto cake and vegetable lattice 18.00

SMOKED HONEY BBQ CHICKEN

1/2 chicken, house smoked, honey bbq glazed, olive oil and rosemary grilled potatoes 13.00

SEAFOOD RISOTTO MILANESE

shrimp, crab claws, scallops, peas, mushrooms, peppers, saffron infused risotto 17.00

INDIAN STYLE CURRIED CHICKEN BREAST

marinated airline breast with a coconut, apple, raisin, cilantro and yogurt sauce, basmati rice 14.00

SIDE SPECIALTIES

baked white cheddar macaroni & cheese 6.50 roasted asparagus 2.50 warm oven cured tomatoes 2.00 garlicked spinach 2.00 melted Stilton bleu cheese 3.00 sautéed mushrooms 3.00

Entrees are served with your choice of soup or salad & appropriate accompaniments All items can be prepared to your liking or modified as you request. We strive to accommodate, if you would like something please ask **Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness