



Entrées

Filet of Beef

9 oz Black Angus center cut beef tenderloin napped with Whisky green peppercorn sauce, Idaho potato purree and vegetables.

\$38

Grilled Mahi

with lime butter, rice & peas and vegetables.

\$32

Seared Wild King Salmon

Caper dill sauce, potato puree and vegetables.

\$31

Hudson Valley Breast of Duck

Glazed with honey & soy, grilled vegetables and wasabi potato purree.

\$30

Chicken Morels

Grilled free range chicken breast with cream of morel mushroom sauce, vegetables and mashed potatoes.

\$27

New Zealand lamb

Seared and roasted rack of lamb, minted cherry sauce, mashed potatoes and vegetables.

\$45

West Indian Snapper

crusted in Corn meal and pan fried, Paggiache olive tapanade, vegetables and rice.

