

## Starters

Dos de Saumon “Prestige”

*Cold-smoked Norwegian salmon\* with potato and egg salads*

Chicken Lollipop Duo

*Coriander chutney, sweet chili, and hoisin-plum dipping sauces*

Tuna Tartare and Popcorn Shrimp

*Sushi-grade tuna tartare\*, crispy shrimp, soy sauce gelée, wasabi mayonnaise, wakame salad*

Filet Américain with Mushroom Croquette

*Raw angus beef\*, mesclun salad, whole-grain mustard mayonnaise*

Maryland Lump Crab Cakes (vo)

*Crispy fennel salad, tartar sauce*

## Soups and Salads

Pumpkin Soup (v) (vo) (gf)

*Roasted pumpkin seeds, basil oil, sour cream*

Cheese N’ Onion Soup

*Gruyère & Parmesan cheese gougères*

Roasted Beet & Arugula Salad (v) (vo) (gf)

*Butternut squash & carrot purée, pecans, ricotta, white French dressing, basil oil*

Chop Chop Salad (vg) (gf)

*Tabini dressing, bell pepper marmalade, iceberg wedge, cashew nuts*

Warm Water Lobster Salad (gf)

*Granny Smith apple & cucumber slaw, mild curry vinaigrette*

## Entrées

NY Strip Loin Steak\*

*12 ounce cut of this juicy steak*

Filet Mignon\*

*5 or 8 ounces of a thick and tender cut from the tenderloin*

Chateaubriand\* for Two

*14 ounces cut from the center part of the tenderloin*

Veal Tenderloin\*

*5 or 8 ounces of tender, pure flavor*

Ribeye Steak\*

*16-ounce cut of this all-time favorite, served on the bone*

Herb-Coated Rack of Lamb\*

*10 ounces, served on the bone*

T-Bone Steak\*

*16 ounces, served on the bone*

Pancetta-Wrapped Pheasant Breast

*Pheasant leg confit, braised red cabbage and broccoli-spinach purées*

Cajun-Spiced Grilled Swordfish\*

*Mango-ginger beurre blanc, tropical salsa*

Vegetable Enchilada (v) (vo)

*Zucchini filled with rice, beans, and corn, Cheddar cheese, spicy enchilada sauce*

## Side Dishes

Steak Fries (gf)

Creamed Spinach (v) (vo) (gf)

Spätzle with Walnuts & Swiss Cheese (v)

Sautéed or Steamed Vegetables (v) (gf)

Blue Cheese Bread Soufflé (v)

Twice Baked Potato with Bacon, Cheese, & Chives (gf)

Potato Hash (vg)

Zucchini Pancakes (v)

Belgian Endives with Ham & Cheese (gf)

Dutch “Hutspot” & Sausage Cubes (vo)

## Sauces and Butters

Peppercorn, Béarnaise, Wild Mushroom, Gorgonzola

Café de Paris

(v) vegetarian

(vg) vegan

(vo) vegan option available

(gf) gluten free

*(gf) All Entrées, Sauces, and Butters are gluten free, except for the Herb-Coated rack of Lamb*

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.