

## *Soups & Starters*

### **Spring Chevre Crostini**

Crostini topped with Fruit Preserve, Whipped Goat Cheese, Crushed Walnuts with Microgreen Garnish, Drizzled with Clover Honey.

### **Shrimp Cocktail**

Poached Shrimp with Cocktail Sauce and Lemon Wedge.

### **Crab Croquette**

Hand made Crab and Asiago Croquette, served with Cajun Aioli and a side of House-made Corn Relish.

### **Soup of the Day**

Ask your server about Today's Freshly Prepared Daily Soups.

## *Entrée Salads*

### **Shaved Asparagus Salad**

Shaved Asparagus with Arugula, Pistachios, Parmesan Cheese, Avocado, and homemade Lemon Vinaigrette.

### **Spring Salad**

Poached Chicken Breast, Grape Tomatoes, Sweet Pea Sprouts, Fava Beans, Mint and Arugula, tossed with Champagne Vinaigrette.

### **Seared Tuna Salad**

Seared Tuna Steak, sliced and served over Fresh Greens with Cherry Tomatoes, Sliced Daikon, Cucumber, Scallions and Asian Sesame Dressing.

## *Side Salads*

### **All Seasons Salad**

Baby spinach, dried cherries, candied pecans, onions and crumbled bleu cheese. Served with a raspberry vinaigrette.

### **Custom Garden Salad**

Create your own salad – an array of greens and accompaniments tailored to your tastes. Ask your server for details.

*+ 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 +*

## *Signature Entrées*

### **Petit Filet**

Signature Tenderloin Petit Filet, grilled to your specification with Zip Sauce. Served with choice of two sides.

### **Salmon Provençal**

Seared Atlantic Salmon with Tomato, Basil, Garlic, Red Onion. Served with choice of two sides.

## *Seasonal Entrées*

### **Honey Glazed Lamb Chops**

Grilled Lamb Chops with Wildflower Honey, Cumin and Mint Marinade and Glaze

### **Chicken Nona**

Sautéed Airline Chicken Breast with Sliced Mushrooms, Capers and Artichokes, served with a White Wine Lemon Sauce.

### **Beef Daube Provençal**

Rustic French melange of Braised Beef, Carrots, Onions, Tomato & Herbs.

### **Pasta, Pesto & Spring Peas**

Al dente Fussili Pasta tossed with homemade Basil & Walnut Pesto, Sun-dried Tomato, Spring Peas and Arugula.

### **Shrimp Primavera**

Sautéed Jumbo Shrimp, Garlic and Spring Vegetables, finished with Lemon and White Wine, served over Grilled Crostini.

### **Mediterranean Rainbow Trout**

Seared Rainbow Trout Served with Artichokes, Katamala Olives, Cherry Tomatoes, Chervil and White Wine.

## *Sides*

**Hericot Verte with Shallots  
Asparagus, Lemon & Garlic  
Golden Rice Pilaf**

**Roasted Dilled Cauliflower  
Sesame Ginger Bok Choy  
Roasted Baby Potatoes**

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