

MAIN COURSES

SEAFOOD

GRILLED SALMON** , ON A BED OF SPINACH, NICOISE SAUCE (TOMATO, SHALLOT, OLIVE, EVOO)	35
CAJUN MAHI-MAHI, GRAPEFRUIT-LIME SAUCE & COUSCOUS WITH ALMONDS & RAISINS	37
PAN SEARED COD FISH, WITH POTATO CROQUETTE & GRILLED ASPARAGUS	36

MEAT & POULTRY

BOEUF BOURGUIGNON, TAGLIATELLE PASTA, BEEF IN A RED WINE SAUCE W/ BRAISED PEARL ONIONS, DICED CARROTS, DICED MUSHROOMS**	34
CLASSIC STEAK AU POIVRE ** WITH FRIES "BLACK ANGUS SIRLOIN CERTIFIED"	39
FILET MIGNON, BEARNAISE ** , WITH FRIES	40
CHICKEN CURRY, WITH RICE	33
CHICKEN PAILLARD, WITH SALAD & FRIES	29
CHEESEBURGER, WITH FRIES **	18