5	G		PAPILL	ΟN		
<u> </u>						6 Car
	6			STARTERS		
	SESCARGOTS DE	\$15.50	BAKED BRIE	\$16.50	PAPILLON'S TASTING	\$59.50
	BOURGOGNE		in a Pastry Shell, with	Bourbon	COMBINATION	
1	served in the Shell with H	Herb	Peach Jam	• • •	(Crab Cakes ~ Escargot ~	-
	Garlic Butter	\$19.50	CRAB CAKES	\$24.50	Lobster Ravioli)	\$17.50
	HOUSEMADE LOBSTER RAVIOLI	\$19.5U	with Field Greens, Car Onions, Roasted Pepp		AHI TUNA TARTARE (POKE)	\$17.5U
	Lobster Sauce and Shave	ed	& Cilantro Aioli		Housemade Potato Chip	os &
	Parmesan		CRISPY TEMPURA	\$15.50	Wasabi	
	COCONUT PRAWNS	\$18.50	CALAMARI		FROG LEGS	\$16.50
	Mango Chutney, Vegetak	ole Slaw	Zucchini Strings serve	ed with	PROVENCAL	
	in Citrus Vinaigrette FOREST MUSHROOM	\$16.50	light Lobster Bisque	¢17 EN	Sautéed with Herb Garli Butter, Lemon Juice, Ton	
	FOREST MUSHROOM RAVIOLI	vc.01 4	ANGEL HAIR PASTA with Sautéed Artichok	\$13.50 (e Hearts.	& Artichoke	natocs,
	with Sage Butter & Pine I	Nuts	Squash, Mushroom, R	•	CRISPY BRUSSEL	\$13.50
	TRADITIONAL	\$17.50	Garlic Tomato Broth		SPROUTS	
	PRAWNS COCKTAIL		DUCK MOUSSE PÂTÉ	\$13.50	Field Greens, Balsamic	-
	served with Horseradish	-Chili	Pickled Red Onions,		Vinaigrette & Sherry Aio	li
	Sauce		Cornichons, and Toast			
			SOUP & SA	LADS		
	FRENCH ONION SOUP		\$11.00	SPINACH SALAD		\$14.50
	with Natural Swiss Chees	se			andied Walnuts, Strawberries	
	CLASSIC CAESAR SALAD)	\$11.00	Orange & Rice Win		
	Hearts of Romaine, Garli	ic Croutons, and	Shaved			
	Parmesan Compare Dia ROASTED BUTTER BAST or with Petite Filet Migno	ED LOBSTER TA				ket Price
	Constraints of the second seco	TED LOBSTER TA	use Salad, (or Onion Soup, S I L 90Z Peppercorn Sauce	Soup of the Day, Cae	Mark	\$51.50
	COND ROASTED BUTTER BAST or with Petite Filet Mignon ANGUS FILET MIGNON with Cabernet Sauce top	TED LOBSTER TAN on, served with P oped with Gorgor	use Salad, (or Onion Soup, S I L 90Z Peppercorn Sauce nzola and Roasted Sweet C	Soup of the Day, Cae		\$51.50
	Constraints of the second seco	TED LOBSTER TAN on, served with P oped with Gorgor eat with Lobster S	use Salad, (or Onion Soup, S I L 90Z Peppercorn Sauce nzola and Roasted Sweet C Sauce 57.50	Soup of the Day, Cae	Mark	\$51.50
	COND ROASTED BUTTER BAST or with Petite Filet Mignon ANGUS FILET MIGNON with Cabernet Sauce top Scampi, or with Crab Me	TED LOBSTER TAN on, served with P oped with Gorgor eat with Lobster S R ANGUS FILET	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce nzola and Roasted Sweet C Sauce 57.50 MIGNON	Soup of the Day, Cae	Mark	\$51.50 vns \$51.50
	CPC Dir ROASTED BUTTER BAST or with Petite Filet Mignor ANGUS FILET MIGNON with Cabernet Sauce top Scampi, or with Crab Me CRACKED BLACK PEPPE with Peppercorn Sauce F CLASSIC BEEF WELLING	TED LOBSTER TAN on, served with P oped with Gorgor eat with Lobster S R ANGUS FILET Flamed with Cogr TON	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce nzola and Roasted Sweet O Sauce 57.50 MIGNON nac	Soup of the Day, Cae	Mark	\$51.50 vns
	CPC Dir ROASTED BUTTER BAST or with Petite Filet Mignon ANGUS FILET MIGNON with Cabernet Sauce top Scampi, or with Crab Mer CRACKED BLACK PEPPE with Peppercorn Sauce F CLASSIC BEEF WELLING served over a Sauce of R	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S R ANGUS FILET Flamed with Cogr TON Roasted Seasonal	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce nzola and Roasted Sweet O Sauce 57.50 MIGNON nac	Soup of the Day, Cae	Mark	\$51.50 vns \$51.50 \$53.00
	Dir ROASTED BUTTER BAST or with Petite Filet Mignon ANGUS FILET MIGNON with Cabernet Sauce top Scampi, or with Crab Mee CRACKED BLACK PEPPE with Peppercorn Sauce F CLASSIC BEEF WELLING served over a Sauce of R GRILLED ANGUS RIBEYE	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S R ANGUS FILET Flamed with Cogr TON Roasted Seasonal E	use Salad, (or Onion Soup, S I L 90Z Peppercorn Sauce nzola and Roasted Sweet C Sauce 57.50 MIGNON nac	Soup of the Day, Cae Garlic Herb Butter,	Mark or topped with Sautéed Prav	\$51.50 vns \$51.50 \$53.00 \$49.00
	Dir ROASTED BUTTER BAST or with Petite Filet Mignon ANGUS FILET MIGNON with Cabernet Sauce top Scampi, or with Crab Mee CRACKED BLACK PEPPE with Peppercorn Sauce F CLASSIC BEEF WELLING served over a Sauce of R GRILLED ANGUS RIBEYE	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S R ANGUS FILET Flamed with Cogr TON Roasted Seasonal E	use Salad, (or Onion Soup, S I L 90Z Peppercorn Sauce nzola and Roasted Sweet C Sauce 57.50 MIGNON nac	Soup of the Day, Cae Garlic Herb Butter,	Mark	\$51.50 vns \$51.50 \$53.00 \$49.00 d Garlic
	CNC Dir ROASTED BUTTER BAST or with Petite Filet Mignon ANGUS FILET MIGNON with Cabernet Sauce top Scampi, or with Crab Mer CRACKED BLACK PEPPE with Peppercorn Sauce F CLASSIC BEEF WELLING served over a Sauce of R GRILLED ANGUS RIBEYE in Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S R ANGUS FILET Flamed with Cogr TON Roasted Seasonal E Roasted Peppers	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce nzola and Roasted Sweet C Sauce 57.50 MIGNON nac I Forest Mushrooms s, Basil, and Roasted Garli	Soup of the Day, Cae Garlic Herb Butter,	Mark or topped with Sautéed Prav	\$51.50 vns \$51.50 \$53.00 \$49.00
	CNC Dir ROASTED BUTTER BAST or with Petite Filet Mignor ANGUS FILET MIGNON with Cabernet Sauce top Scampi, or with Crab Me CRACKED BLACK PEPPE with Peppercorn Sauce F CLASSIC BEEF WELLING served over a Sauce of R GRILLED ANGUS RIBEYE in Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S R ANGUS FILET Flamed with Cogr TON Roasted Seasonal E Roasted Peppers 1B lic Crust served ir	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce nzola and Roasted Sweet C Sauce 57.50 MIGNON nac I Forest Mushrooms s, Basil, and Roasted Garli	Soup of the Day, Cae Garlic Herb Butter,	Mark or topped with Sautéed Prav	\$51.50 vns \$51.50 \$53.00 \$49.00 d Garlic \$58.50
	CNC Dir ROASTED BUTTER BAST or with Petite Filet Mignon ANGUS FILET MIGNON with Cabernet Sauce top Scampi, or with Crab Mer CRACKED BLACK PEPPE with Peppercorn Sauce F CLASSIC BEEF WELLING served over a Sauce of R GRILLED ANGUS RIBEYE in Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S ER ANGUS FILET Flamed with Cogr iTON Roasted Seasonal E Roasted Peppers MB lic Crust served in F SHORT RIB	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce Inzola and Roasted Sweet C Sauce 57.50 MIGNON nac I Forest Mushrooms is, Basil, and Roasted Garli in Rosemary Natural Jus	Soup of the Day, Cae Garlic Herb Butter,	Mark or topped with Sautéed Prav	\$51.50 vns \$51.50 \$53.00 \$49.00 d Garlic
	CNACKED BUTTER BAST or with Petite Filet Mignor ANGUS FILET MIGNON with Cabernet Sauce top Scampi, or with Crab Met CRACKED BLACK PEPPE with Peppercorn Sauce F CLASSIC BEEF WELLING served over a Sauce of R GRILLED ANGUS RIBEYE in Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM Dijonaise with Herb Garl AMERICAN KOBE` BEEF	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S FR ANGUS FILET Flamed with Cogr FTON Roasted Seasonal E Roasted Peppers MB lic Crust served in F SHORT RIB ed with Horserad	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce Inzola and Roasted Sweet C Sauce 57.50 MIGNON nac I Forest Mushrooms is, Basil, and Roasted Garli in Rosemary Natural Jus	Soup of the Day, Cae Garlic Herb Butter,	Mark or topped with Sautéed Prav	\$51.50 vns \$51.50 \$53.00 \$49.00 d Garlic \$58.50
	Dir ROASTED BUTTER BAST or with Petite Filet Mignor ANGUS FILET MIGNON with Cabernet Sauce top Scampi, or with Crab Me CRACKED BLACK PEPPE with Peppercorn Sauce F CLASSIC BEEF WELLING served over a Sauce of R GRILLED ANGUS RIBEYE in Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM Dijonaise with Herb Garl AMERICAN KOBE` BEEF Slow Oven Braised serve PORK TENDERLOIN APE Sauce Merlot, Caramelize	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S R ANGUS FILET Flamed with Cogr TON Roasted Seasonal E Roasted Peppers MB lic Crust served ir F SHORT RIB ed with Horserad RICOT GLAZED ed Red Onions, a	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce nzola and Roasted Sweet O Sauce 57.50 MIGNON nac I Forest Mushrooms s, Basil, and Roasted Garli n Rosemary Natural Jus lish Mashed Potatoes	Soup of the Day, Cae Garlic Herb Butter,	Mark or topped with Sautéed Prav	\$51.50 vns \$51.50 \$53.00 \$49.00 d Garlic \$58.50 \$46.00 \$28.50
	CACKED BLACK PEPPE With Cabernet Sauce top Scampi, or with Crab Me CRACKED BLACK PEPPE With Peppercorn Sauce F CLASSIC BEEF WELLING Served over a Sauce of R GRILLED ANGUS RIBEYE In Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM Dijonaise with Herb Garl AMERICAN KOBE` BEEF Slow Oven Braised serve PORK TENDERLOIN APP Sauce Merlot, Caramelize ROASTED DUCK BREAST	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S ER ANGUS FILET Flamed with Cogr iTON Roasted Seasonal E Roasted Seasonal E Roasted Peppers MB lic Crust served ir F SHORT RIB ed with Horserad RICOT GLAZED red Red Onions, a T	use Salad, (or Onion Soup, S I L 90Z Peppercorn Sauce nzola and Roasted Sweet O Sauce 57.50 MIGNON nac I Forest Mushrooms is, Basil, and Roasted Garli in Rosemary Natural Jus lish Mashed Potatoes and Fuji Apple	Soup of the Day, Cae Garlic Herb Butter,	Mark or topped with Sautéed Prav	\$51.50 vns \$51.50 \$53.00 \$49.00 d Garlic \$58.50 \$46.00
	Dir ROASTED BUTTER BAST or with Petite Filet Mignor ANGUS FILET MIGNON with Cabernet Sauce top Scampi, or with Crab Me CRACKED BLACK PEPPE with Peppercorn Sauce F CLASSIC BEEF WELLING served over a Sauce of R GRILLED ANGUS RIBEYE in Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM Dijonaise with Herb Garl AMERICAN KOBE` BEEF Slow Oven Braised serve PORK TENDERLOIN APE Sauce Merlot, Caramelize	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S FR ANGUS FILET Flamed with Cogr FTON Roasted Seasonal E Roasted Seasonal E Roasted Peppers MB lic Crust served ir F SHORT RIB ed with Horserad RICOT GLAZED ed Red Onions, a T eduction and Pea	use Salad, (or Onion Soup, S I L 90Z Peppercorn Sauce nzola and Roasted Sweet O Sauce 57.50 MIGNON nac I Forest Mushrooms is, Basil, and Roasted Garli in Rosemary Natural Jus lish Mashed Potatoes and Fuji Apple	Soup of the Day, Cae Garlic Herb Butter,	Mark or topped with Sautéed Prav	\$51.50 vns \$51.50 \$53.00 \$49.00 d Garlic \$58.50 \$46.00 \$28.50
	CACKED BLACK PEPPE with Cabernet Sauce top Scampi, or with Crab Mer CRACKED BLACK PEPPE with Peppercorn Sauce F CLASSIC BEEF WELLING served over a Sauce of R GRILLED ANGUS RIBEYE in Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM Dijonaise with Herb Garl AMERICAN KOBE` BEEF Slow Oven Braised serve PORK TENDERLOIN APP Sauce Merlot, Caramelize ROASTED DUCK BREAST	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S R ANGUS FILET Flamed with Cogr TON Roasted Seasonal E Roasted Peppers IB lic Crust served ir F SHORT RIB ed with Horserad RICOT GLAZED red Red Onions, a T eduction and Pea U	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce nzola and Roasted Sweet C Sauce 57.50 MIGNON nac I Forest Mushrooms s, Basil, and Roasted Garli n Rosemary Natural Jus lish Mashed Potatoes and Fuji Apple ach Confit	Soup of the Day, Cae Garlic Herb Butter,	Mark or topped with Sautéed Prav	\$51.50 \$51.50 \$53.00 \$49.00 d Garlic \$58.50 \$46.00 \$28.50 \$41.50 \$36.50
	Dir ROASTED BUTTER BAST or with Petite Filet Mignor ANGUS FILET MIGNON with Cabernet Sauce top Scampi, or with Crab Me CRACKED BLACK PEPPE with Peppercorn Sauce F CLASSIC BEEF WELLING served over a Sauce of R GRILLED ANGUS RIBEYE in Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM Dijonaise with Herb Garl AMERICAN KOBE` BEEF Slow Oven Braised server PORK TENDERLOIN APE Sauce Merlot, Caramelize ROASTED DUCK BREAST Finished in Pinot Noir Re CHICKEN CORDON BLEE	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S R ANGUS FILET Flamed with Cogr TON Roasted Seasonal E Roasted Peppers MB lic Crust served in F SHORT RIB ed with Horserad RICOT GLAZED ed Red Onions, a T eduction and Pea U ab Meat, Sun-Drie	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce nzola and Roasted Sweet O Sauce 57.50 MIGNON nac I Forest Mushrooms is, Basil, and Roasted Garli in Rosemary Natural Jus lish Mashed Potatoes and Fuji Apple ach Confit ed Tomato Vin Blanc	Soup of the Day, Cae Garlic Herb Butter, ic Puree, served wi	Mark or topped with Sautéed Prav th Steak Fries or with Sautéed	\$51.50 \$51.50 \$53.00 \$49.00 d Garlic \$58.50 \$46.00 \$28.50 \$41.50 \$36.50 \$25.50
	CACKED BLACK PEPPE With Cabernet Sauce top Scampi, or with Crab Met CRACKED BLACK PEPPE With Cabernet Sauce top Scampi, or with Crab Met CRACKED BLACK PEPPE With Peppercorn Sauce F CLASSIC BEEF WELLING Served over a Sauce of R GRILLED ANGUS RIBEYE In Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM Dijonaise with Herb Garl AMERICAN KOBE` BEEF Slow Oven Braised serve PORK TENDERLOIN APP Sauce Merlot, Caramelize ROASTED DUCK BREAST Finished in Pinot Noir Re CHICKEN CORDON BLEU Stuffed with Devilled Craa ANGEL HAIR PASTA	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S R ANGUS FILET Flamed with Cogr TON Roasted Seasonal E Roasted Peppers MB lic Crust served in F SHORT RIB ed with Horserad RICOT GLAZED ed Red Onions, a T eduction and Pea U ab Meat, Sun-Drie	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce nzola and Roasted Sweet O Sauce 57.50 MIGNON nac I Forest Mushrooms is, Basil, and Roasted Garli in Rosemary Natural Jus lish Mashed Potatoes and Fuji Apple ach Confit ed Tomato Vin Blanc	Soup of the Day, Cae Garlic Herb Butter, ic Puree, served wi	Mark or topped with Sautéed Prav	\$51.50 \$51.50 \$53.00 \$49.00 d Garlic \$58.50 \$46.00 \$28.50 \$41.50 \$36.50 \$25.50
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	CACKED BLACK PEPPE with Cabernet Sauce top Scampi, or with Crab Mer CRACKED BLACK PEPPE with Cabernet Sauce top Scampi, or with Crab Mer CRACKED BLACK PEPPE with Peppercorn Sauce of CLASSIC BEEF WELLING served over a Sauce of R GRILLED ANGUS RIBEYE in Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM Dijonaise with Herb Garl AMERICAN KOBE` BEEF Slow Oven Braised serve PORK TENDERLOIN APP Sauce Merlot, Caramelize ROASTED DUCK BREAST Finished in Pinot Noir Re CHICKEN CORDON BLEI Stuffed with Devilled Cra ANGEL HAIR PASTA with Artichoke Hearts, Sc Prawns 34.00	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S R ANGUS FILET Flamed with Cogr TON Roasted Seasonal E Roasted Peppers I B lic Crust served ir F SHORT RIB ed with Horserad RICOT GLAZED red Red Onions, a T eduction and Pea U ab Meat, Sun-Drie quash, and Mush I SEABASS	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce nzola and Roasted Sweet C Sauce 57.50 MIGNON nac I Forest Mushrooms s, Basil, and Roasted Garli n Rosemary Natural Jus lish Mashed Potatoes and Fuji Apple ach Confit ed Tomato Vin Blanc nrooms, in Tomato Broth o	Soup of the Day, Cae Garlic Herb Butter, ic Puree, served wi	Mark or topped with Sautéed Prav th Steak Fries or with Sautéed	\$51.50 vms \$51.50 \$53.00 \$49.00 d Garlic \$58.50 \$46.00 \$28.50 \$41.50 \$36.50 \$25.50 illed
	CACKED BLACK PEPPE With Cabernet Sauce top Scampi, or with Crab Mer CRACKED BLACK PEPPE With Cabernet Sauce top Scampi, or with Crab Mer CRACKED BLACK PEPPE With Peppercorn Sauce F CLASSIC BEEF WELLING Served over a Sauce of R GRILLED ANGUS RIBEYE In Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM Dijonaise with Herb Garl AMERICAN KOBE BEEF Slow Oven Braised server PORK TENDERLOIN APPE Sauce Merlot, Caramelize ROASTED DUCK BREAST Finished in Pinot Noir Re CHICKEN CORDON BLEE Stuffed with Devilled Craa ANGEL HAIR PASTA With Artichoke Hearts, Sc Prawns 34.00 MISO-GLAZED CHILEAN With Black Pepper Conso	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S FR ANGUS FILET Flamed with Cogr TON Roasted Seasonal E Roasted Peppers MB lic Crust served ir F SHORT RIB ed with Horserad RICOT GLAZED ed Red Onions, a T eduction and Pea U ab Meat, Sun-Drie quash, and Mush I SEABASS omme, Blue Lake .MON	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce nzola and Roasted Sweet O Sauce 57.50 MIGNON nac I Forest Mushrooms is, Basil, and Roasted Garli n Rosemary Natural Jus lish Mashed Potatoes and Fuji Apple ach Confit ed Tomato Vin Blanc nrooms, in Tomato Broth o	Soup of the Day, Cae Garlic Herb Butter, ic Puree, served wi	Mark or topped with Sautéed Prav th Steak Fries or with Sautéed	\$51.50 vms \$51.50 \$53.00 \$49.00 d Garlic \$58.50 \$46.00 \$28.50 \$41.50 \$36.50 \$25.50 illed
	CNO DATA ROASTED BUTTER BAST or with Petite Filet Mignor ANGUS FILET MIGNON with Cabernet Sauce top Scampi, or with Crab Met CRACKED BLACK PEPPE with Peppercorn Sauce of CLASSIC BEEF WELLING served over a Sauce of R GRILLED ANGUS RIBEYE in Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM Dijonaise with Herb Garl AMERICAN KOBE` BEEF Slow Oven Braised server PORK TENDERLOIN APF Sauce Merlot, Caramelize ROASTED DUCK BREAST Finished in Pinot Noir Re CHICKEN CORDON BLEU Stuffed with Devilled Crat ANGEL HAIR PASTA with Artichoke Hearts, Sc Prawns 34.00 MISO-GLAZED CHILEAN with Black Pepper Consol GRILLED ATLANTIC SAL	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S FR ANGUS FILET Flamed with Cogr TON Roasted Seasonal E Roasted Peppers MB lic Crust served ir F SHORT RIB ed with Horserad RICOT GLAZED ed Red Onions, a T eduction and Pea U ab Meat, Sun-Drie quash, and Mush I SEABASS omme, Blue Lake MON Warm Spinach, O	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce nzola and Roasted Sweet O Sauce 57.50 MIGNON nac I Forest Mushrooms is, Basil, and Roasted Garli n Rosemary Natural Jus lish Mashed Potatoes and Fuji Apple ach Confit ed Tomato Vin Blanc nrooms, in Tomato Broth o	Soup of the Day, Cae Garlic Herb Butter, ic Puree, served wi	Mark or topped with Sautéed Prav th Steak Fries or with Sautéed	\$51.50 vms \$51.50 \$53.00 \$49.00 d Garlic \$58.50 \$46.00 \$28.50 \$41.50 \$36.50 \$25.50 illed \$44.50 \$33.00
	CACKED BLACK PEPPE with Cabernet Sauce top Scampi, or with Crab Me CRACKED BLACK PEPPE with Cabernet Sauce top Scampi, or with Crab Me CRACKED BLACK PEPPE with Peppercorn Sauce of CLASSIC BEEF WELLING served over a Sauce of R GRILLED ANGUS RIBEYE in Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM Dijonaise with Herb Garl AMERICAN KOBE` BEEF Slow Oven Braised serve PORK TENDERLOIN APPE Sauce Merlot, Caramelize ROASTED DUCK BREAST Finished in Pinot Noir Re CHICKEN CORDON BLEU Stuffed with Devilled Crat ANGEL HAIR PASTA with Artichoke Hearts, Sc Prawns 34.00 MISO-GLAZED CHILEAN with Black Pepper Conso GRILLED ATLANTIC SAL	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S R ANGUS FILET Flamed with Cogr TON Roasted Seasonal E Roasted Peppers MB lic Crust served ir F SHORT RIB ed with Horserad RICOT GLAZED red Red Onions, a T eduction and Pea U ab Meat, Sun-Drie quash, and Mush I SEABASS omme, Blue Lake MON Warm Spinach, C	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce nzola and Roasted Sweet C Sauce 57.50 MIGNON nac I Forest Mushrooms s, Basil, and Roasted Garli n Rosemary Natural Jus ish Mashed Potatoes and Fuji Apple ach Confit ed Tomato Vin Blanc nrooms, in Tomato Broth c Bean Tempura Cranberry Reduction	Soup of the Day, Cae Garlic Herb Butter, ic Puree, served wit	Mark or topped with Sautéed Prav th Steak Fries or with Sautéed	\$51.50 \$51.50 \$53.00 \$49.00 d Garlic \$58.50 \$46.00 \$28.50 \$41.50 \$36.50 \$25.50 illed \$44.50
	CACKED BLACK PEPPE with Cabernet Sauce top Scampi, or with Crab Me CRACKED BLACK PEPPE with Cabernet Sauce top Scampi, or with Crab Me CRACKED BLACK PEPPE with Peppercorn Sauce of CLASSIC BEEF WELLING served over a Sauce of R GRILLED ANGUS RIBEYE in Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM Dijonaise with Herb Garl AMERICAN KOBE` BEEF Slow Oven Braised serve PORK TENDERLOIN APP Sauce Merlot, Caramelize ROASTED DUCK BREAST Finished in Pinot Noir Re CHICKEN CORDON BLEU Stuffed with Devilled Cra ANGEL HAIR PASTA with Artichoke Hearts, Sc Prawns 34.00 MISO-GLAZED CHILEAN with Black Pepper Conso GRILLED ATLANTIC SAL	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S R ANGUS FILET Flamed with Cogr TON Roasted Seasonal E Roasted Peppers IB lic Crust served ir F SHORT RIB ed with Horserad RICOT GLAZED red Red Onions, a T eduction and Pea U ab Meat, Sun-Drie quash, and Mush I SEABASS omme, Blue Lake MON Warm Spinach, C N lop wrapped in P	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce nzola and Roasted Sweet O Sauce 57.50 MIGNON nac I Forest Mushrooms s, Basil, and Roasted Garli n Rosemary Natural Jus lish Mashed Potatoes and Fuji Apple ach Confit ed Tomato Vin Blanc nrooms, in Tomato Broth o Bean Tempura Cranberry Reduction	Soup of the Day, Cae Garlic Herb Butter, ic Puree, served wit	Mark or topped with Sautéed Prav th Steak Fries or with Sautéed	\$51.50 \$51.50 \$53.00 \$49.00 d Garlic \$58.50 \$46.00 \$28.50 \$41.50 \$36.50 \$25.50 illed \$44.50 \$33.00
	CACKED BLACK PEPPE with Cabernet Sauce top Scampi, or with Crab Mer CRACKED BLACK PEPPE with Cabernet Sauce top Scampi, or with Crab Mer CRACKED BLACK PEPPE with Peppercorn Sauce F CLASSIC BEEF WELLING served over a Sauce of R GRILLED ANGUS RIBEYE in Marinade of Olive Oil, Mushrooms ROASTED RACK OF LAM Dijonaise with Herb Garl AMERICAN KOBE` BEEF Slow Oven Braised serve PORK TENDERLOIN APP Sauce Merlot, Caramelize ROASTED DUCK BREAST Finished in Pinot Noir Re CHICKEN CORDON BLEU Stuffed with Devilled Crat ANGEL HAIR PASTA with Artichoke Hearts, Sc Prawns 34.00 MISO-GLAZED CHILEAN with Black Pepper Conso GRILLED ATLANTIC SAL with Herb Potato Puree, SEAFOOD WELLINGTON	TED LOBSTER TAI on, served with P oped with Gorgor eat with Lobster S R ANGUS FILET Flamed with Cogr TON Roasted Seasonal E Roasted Seasonal E Roasted Peppers MB lic Crust served ir F SHORT RIB ed with Horserad RICOT GLAZED ed Red Onions, a T eduction and Pea U ab Meat, Sun-Drie quash, and Mush I SEABASS omme, Blue Lake MON Warm Spinach, C lop wrapped in P D WILD CAUGHT	use Salad, (or Onion Soup, S IL 90Z Peppercorn Sauce nzola and Roasted Sweet O Sauce 57.50 MIGNON nac I Forest Mushrooms is, Basil, and Roasted Garli in Rosemary Natural Jus lish Mashed Potatoes and Fuji Apple ach Confit ed Tomato Vin Blanc nrooms, in Tomato Broth o Bean Tempura Cranberry Reduction Puff Pastry served with Lob SCALLOPS	Soup of the Day, Cae Garlic Herb Butter, ic Puree, served wit	Mark or topped with Sautéed Prav th Steak Fries or with Sautéed	\$51.50 \$53.00 \$49.00 d Garlic \$58.50 \$46.00 \$28.50 \$41.50 \$36.50 \$25.50 illed \$44.50 \$33.00 \$37.50

A Suggested 18% gratuity for parties of 8 or more. Desserts brought in are subject to a fee of \$3.50 per person. The corkage fee is 20.00 per 750ml bottle. Split Charge IO.00 No Substitution, please. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.