

∞ Appetizers ∞

Dungeness Crab Cakes

with tarragon mustard sauce 16.50

Bavarian Bread Dumpling

with chanterelle mushroom sauce 11.95

Escargot (6)

baked in garlic herb butter 13.50

Truffled Duck Liver Pâté

served with kalamata olives and cornichons 14.50

Baked Brie

wrapped in puff pastry and oven baked until golden 13.25
please allow 15 minutes

∞ Soups & Salads ∞

Soup of the Day 5.50

Mixed Green Salad 5.50

with creamy tarragon vinaigrette

French Onion Soup 7.00

Spinach and Fruit Salad

fresh spinach with mixed berries, bacon bits,
toasted almonds & creamy raspberry vinaigrette 7.50

Endive Salad

mixed greens and Belgian endive topped with poached pears, Roquefort cheese,
caramelized walnuts & creamy balsamic vinaigrette 7.95

Duck Salad

large endive salad topped with a pan-seared marinated duck breast 18.95

∞ House Specialties ∞

served with red cabbage and homemade spätzle, and your choice of soup or house salad

Wiener Schnitzel

lightly breaded and sautéed veal filet, with lemon, anchovy and caper garnish 28.95

Sauerbraten

slow roasted select beef, marinated in red wine, fresh herbs & vinegar 25.75

Jaeger Schnitzel

thinly sliced pork tenderloin, sautéed with wild mushroom sauce 26.95

Medallion of New Zealand Venison

marinated in red wine, juniper berries and peppercorns. Pan-seared & served au jus 31.95

Pan Seared Duck Breast

marinated duck breast with brandied cherry sauce 27.95

∞ Entrées ∞

all entrées include a mixed green salad or soup of the day, scalloped potatoes and fresh vegetables
substitute spinach, endive or Caesar salad, or French onion soup \$4.50

Canadian Sterling Salmon

poached salmon filet with lobster sauce and bay shrimp 26.95

Dungeness Crab Cakes

with tarragon mustard sauce 29.95

Alaskan Wild Caught Sand Dabs Amandine

sautéed with brown butter and toasted almonds 25.50

Chicken Grand Marnier

marinated chicken breast sautéed with brandied apricots
in Grand Marnier cream sauce 25.95

Australian Lamb Rack Provençal

roasted with a fresh herb crust. Served au jus 36.95

Jumbo Sea Scallops

sautéed with lime juice & fresh ginger 29.50

Beef or Chicken Wellington

marinated chicken breast or 7oz beef filet topped with sautéed mushrooms and duck
liver pâté, wrapped in puff pastry and baked to order. Served with peppercorn sauce
please allow 15 minutes

Beef Wellington 36.00 **Chicken Wellington** 29.50

Black Angus Filet Mignon

pan-seared 8oz filet with peppercorn sauce & Roquefort cheese 34.95

Filet and Crab Cake

5oz Black Angus filet with a homemade crab cake 30.50

Black Angus New York Steak

pan-seared 9oz NY steak with peppercorn sauce 29.00

Four Cheese Ravioli

in cream sauce with fresh basil & marinated artichoke hearts 21.50

split charge 4.50 · 10.00 minimum per person · no separate checks for parties of 6 or more
20% gratuity will be added to parties of 6 or more