



Chef's Specials

— ■■ APPETIZERS ■■ —

Oyster's on the Half Shell, ½ dz. " Nanticoke" 8

Day Boat Scallops 14

Seared, served with a Seaweed Salad and Sweet Chili Sauce

Pâté de Campagne 12

Cornicheon, Dijon Mustard, Lingonberry, Toast Points

Salad Du Jour 9

Roasted Beets, Apples Pecans and Goat Cheese served with a Balsamic Vinaigrette

— ■■ ENTRÉES ■■ —

includes Side Salad

Black Sea bass 28

Sautéed with Capers and Fresh Dill Butter

Cresant Farms Duck Breast 26

Pan Roasted, with a 4 Peppercorn Sauce and Brandy Sauce. Vegetable Medley and Twice Baked Potato.

Escalope of Veal 24

Sautéed, with Sauce of Portabella Mushrooms, roasted Pepper and Tarragon Demi-Glace. Twice Baked Potato and Vegetable

— ■■ DESSERTS ■■ —

Baklava 6

Chocolate Mousse 5

Raspberry Coulis

Chocolate Peanut Butter Pie 6

Moonshine Pie 7

Galaktobouriko 6

Custard baked in Filo.

Key Lime Pie 6

Coconut Custard Pie 6