

Lunch Table d'hôte \$45

7 days from 11:30am to 4:30 pm

Appetizers

CHOICE OF

Calamari

Crab Cake

Greek salad

Caesar or house salad

Roasted beets and
goat cheese

Soup of the day

Main Courses

Filet mignon (6oz) served with pepper sauce flambéed with Cognac

Roasted rib of beef, au jus - Lunch cut

Mignonettes Three bacon-wrapped mignonettes, served with pepper sauce

Parisian-style flank steak served with mushroom sauce

Roast rack of lamb, double cut served with porto sauce

Grilled Double-Cut Lamb Chops

Mignonettes and U6 Shrimp scampi style

Two bacon-wrapped mignonettes and U6 shrimp scampi style,
served with pepper sauce

Shrimp platter U6 scampi style

Catch of the day - Ask your server

Grilled North Atlantic salmon fillet

Mediterranean Sea Bass Whole fish, grilled and boneless

The plates above are served with fresh grilled vegetables
and a choice of potatoes or wild rice

Steak Diane sautéed mignonettes and mushrooms in a creamy
Bordelaise sauce, served over tagliatelle

Salmon Tartare hand-chopped with house fries

Tuna salmon house salad with seared tuna in a sesame crust

Seafood Linguine Sautéed shrimp, scallops, and clams
in a white wine sauce with tomato and a hint of cream

Greek salad with Voltigeur chicken

Chef's own dessert creation

Daily fresh

STERLINGS