

RAW BAR

Oysters du Jour Market Price

Little necks 1 each

Shrimp Cocktail 3 each

*Mignonette & Cocktail Sauce
Served with oysters and little necks*

DAILY SPECIALS

Sunday

Coq Au Vin 15

Braised Chicken with Red Wine,
Winter Vegetables and New Potatoes

Monday

Grilled Pork Tenderloin 16

Topped with a Balsamic Shallot Reduction
served with Truffle Scented Potatoes
and a Frisée Salad

Tuesday

Veal Milanese 18

Pan Fried Breaded Veal served with
Sautéed Potatoes and a small Bravo Salad

Wednesday

Paella 18

Chourizo, Clams, and Mussels over
Valencia Saffron Rice

Thursday

Braised Lamb Shanks 17

Slow roasted in a Herb Vegetable Sauce
served over Creamy Sage Polenta

Friday

Salmon Au Poivre 18

Pan Seared Peppercorn Encrusted Salmon
Served over Braised Leeks Topped with a
Blood Orange Beurre Blanc

Saturday

Traditional Beef Wellington 21

Petite Tenderloin of Beef covered
with Paté and Wild Mushrooms
wrapped in Puff Pastry served over
Spinach and Mashed Potatoes