

**DINNER TONIGHT**

***Petite Petite Filet Mignon 20.95\****

*Tender petite filet mignon, wrapped in bacon, lightly seared, glazed onions and mushrooms, rosemary potatoes, béarnaise*

***Scandinavian Duck 20.95 \****

*Our Chef's special treated duck, very tender, crispy skin, our red cabbage, baked apple, blanc potato Port wine reduction*

***Lamb shank 21.95***

*Very tender, slow roasted lamb shank, garlic whipped potatoes, flavorful zinfandel demiglaze, Garden vegetables, mint relish*

***Salmon Risotto 17.95 \****

*Filet of salmon, softly pan sautéed, lemon risotto, vegetables julienne, mango ginger citrus beurre blanc*

***Hakkeboef Bearnaise \$ 16.95 \****

*Gound sirloin steak (ground in this kitchen), glazed onions on top, rosemary potatoes, garden vegetables, béarnaise sauce*

***Hungarian Goulasch \$ 19.95***

*Tender almost falling apart beef and mushrooms, in mild paprika sauce, Garlic whipped potatoes*

***Schnitzel \$ 16.95***

*Steak of pork tenderloin, breaded, butter pan sautéed, blanc potato, Garden vegetables, Red cabbage, pan butter sauce*

***Shrimp pasta \$ 17.95***

*Tiger prawns and artichokes, tomatoes, capers and basil, tossed in very light alfredo sauce*

***Curry Chicken \$ 15.95***

*Tender breast of chicken, pan sautéed, rice pilaf, glazed mushrooms, garden vegetables Mild curry sauce*

***Chicken Picata 16.95***

*Tender chicken breast, lightly pan sautéed, garlic whipped potatoes, garden vegetables, mild caper sauce*

*We reserve the right to add gratuity, and the right to refuse service to anyone. We are not responsible for lost items*

*Please tell your server about any allergies or food concerns. Altering the menu may result in an up charge*

*We reserve the right to add gratuity          Gluten Free \**