

Gluten-Free Menu

STARTERS TONIGHT

Crab Cake 9.95 *

Encrusted crab cake, butter pan sautéed, lemon beurre blanc, fruit salsa

Tiger Prawns 9.95 *

Garlic, butter sauvignon blanc, pan sautéed prawns, horse radish sauce

Water Melon Mint Salad 9.95 *

Cubes of summer water melons, roasted sliced almonds, feta cheese .fresh chopped mint, red onions, balsamic syrup

Bacon Wrapped Dates 9.95 *

Goat cheese, infused with tarragon, stuffed in dates, wrapped in bacon, Balsamic syrah reduction

Pickled Herring 9.95 *

Whole herring filet, shaved onions, capers, our own dill sauce (without pumpernickel)

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

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 **