



# F E B R U A R Y

## STARTERS

### Baked Brie

Brie baked in puff pastry with fruit chutney, topped with micro-green garnish

### Guacamole & Chips

Fresh made tortilla chips with house guacamole and salsa

### Smoked Salmon Pâté

Salmon pâté served with flatbread crackers

## SOUP & SIDE SALADS

### Homemade Soup Features

*Ask about today's soup, made fresh daily with the finest ingredients*

### Custom Garden Salad

Create your own salad - Array of greens and accompaniments tailored to your taste. Ask server for details

### Greek Salad

Kalamata olives, feta, cucumber, red onion, beets, banana peppers, iceberg, Greek vinaigrette

### Roasted Brussels Salad

Roasted Brussels sprouts tossed with red onion, dried cranberries, almonds and maple vinaigrette, garnished with chevre cheese crumbles

### White Bean Salad

White bean salad tossed with lemon, olive oil, chopped parsley, scallions, sun dried tomato and artichoke hearts

## ENTRÉE SALADS

### Mongolian Steak Salad

Thinly sliced flat iron steak over mixed greens, sliced radish, julienne carrot, toasted sesame ginger dressing and topped with crispy Asian noodles

### Traditional Machus Salad

Grilled chicken breast, onion, tomatoes, bleu cheese, bacon and sweet Italian dressing

## SIGNATURE ENTRÉES

### Petite Filet Mignon

Tenderloin petite filet, grilled to your specification, served with natural juices and topped with fresh chopped herbs

### Grilled Salmon

Fresh Atlantic salmon, lightly seasoned and grilled, served with wedge of lemon

## FEBRUARY SEASONAL ENTRÉES

### Lamb & Guinness

A hearty mélange of diced lamb, carrots, onions, potatoes, and herbs

### Roasted Bistro Steak

Panko and herb crusted petite tender, roasted medium and served sliced

### Farmhouse Chicken and Biscuits

Chicken and vegetables in creamy velouté sauce, served with warm buttermilk biscuit

### Mediterranean Style Snapper

Seared Red Snapper finished il forno with olives, capers, cherry tomatoes and fresh herbs

### Shrimp Pesto

Sautéed shrimp with basil pesto tossed with pasta and a touch of white wine and cream

### Greek Moussaka

Layered eggplant, potatoes and seasoned tomato sauce, baked with creamy bechamel crust

## SIDES

- Baked Sweet Potato
- Baked Potato
- Garlic Roast Potato
- Lemon Couscous
- Vegetable du Jour
- Braised Greens
- Broccoli Au Gratin
- Snow Peas

*\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*