APPETIZERS

- Crepe stuffed with spinach, ricotta cheese, béchamel tomato, and cream sauce $15
- Crepe stuffed with prosciutto cotto, mushrooms, gorgonzola cheese, and cream béchamel sauce $15
- Poblanito Pepper stuffed with pork, beef, lamb ragu, with cilantro and tomato sauce $19
- Prosciutto di Parma and Prosciutto Iberico served with melon and port wine $25
- Grilled Brie Cheese served with fig marmalade $13
- Zucchini Carpaccio topped with sliced grana padano, thin celery, arugula, olive oil, and balsamic vinegar $13
- Beef Carpaccio thin sliced beef tenderloin topped with celery, grana padano, arugula, marinated with lemon juice and olive oil $16
- Avocado Shrimp Cocktail with a Rosa Sauce $17
- Fish Carpaccio fresh filet of fish marinated in citrus cream sauce $17
- Salmon Tartare with diced avocados and marinated in lemon juice, olive oil, and fresh herbs $16
- Fresh Seafood Salad an array of fresh seafood marinated with extra virgin olive oil, lemon juice, a combination of fresh herbs and thin diced vegetables $22
- Fish Ceviche fresh small filet of fish marinated in a lemon juice, champagne wine, green and red onion, cilantro, coriander, fresh herbs and spices $18
- Shrimp Ceviche fresh shrimp marinated in a lemon juice, champagne wine, green and red onion, cilantro, coriander, fresh herbs and spices $18
- Colossal Shrimp and Crab meat sauce in a garlic, olive oil, lemon, and white wine sauce $23
- Crab Claws sauce in a citrus garlic sauce $23
- Cheese Platter Selection $17 per
- Terrine of Foie Gras served with warm toasted bread $22

MEAT

- Bone in Chicken Breast with foie gras, on top of a bed of sautéed mushrooms, cherry tomatoes with a sherry and white wine sauce $30
- Chicken Milanese Piccata sautéed in a butter white wine lemon sauce $25
- Lamb Shank with bordelaise sauce $30
- Veal Shank Osso Buco $39
- Veal Chop Valdostana grilled and topped with prosciutto and fontina cheese, demi glace sauce $42
- Entrecote simply grilled rIBEYE served with array of mustards $30
- Beef Medallion Porcini grilled beef medallion in a porcini cream sauce $35
- Filet Mignon Green Peppercorn Sauce grilled tenderloins topped with a cream demi glace peppercorn sauce $37
- Chateaubriand for Two center cut beef tenderloin grilled $96
- Fiorentina 42oz. T bone steak for two or three, simply grilled $123
- Mix Grilled Meat Platter for two or more is available $49

FISH & SEAFOOD

- Sole Muniere filet of sole in a butter lemon sauce $36
- Fish Butter and Sage filet of fresh fish of the day sautéed in a butter white wine sauce $29
- Rock Salt Fish whole red snapper baked in rock salt and clean and fillet at the table $42
- Bouillabaisse de Marseille array of fish and seafood stew Marseille style $40
- Spanish Paella array of fish, seafood, chicken, sausages, vegetable and Spanish rice $33
- Mix Grille Seafood Platter for two or more available $42

PASTA

- Lobster Quennelles french seafood dumplings in a lobster cream sauce $32
- Gnocchi stuffed with swiss chard and ricotta cheese in a butter and sage sauce $25
- Tagliatelle Bolognese fresh egg noodle pasta in a meat sauce $25
- Meat Lasagna $25
- Rosette al Forno fresh pasta sheet stuffed with prosciutto di parma, fontina cheese mascarpone, baked in a béchamel cream sauce $26

SIDES

- Grilled Asparagus $8
- Sautéed Spinach or Swiss Chard $8
- Double Baked Potato $10
- French Fried Potatoes $6
- French Beans $8
- Veggie Mix $8
- Fresh Fruit Salad Platter an array of seasonal fruit served with greek yogurt $17

SALADS

- Caprese Salad fresh mozzarella, tomatoes and fresh avocado with olive oil and balsamic vinegar $15
- Arugula, Romaine caesar salad $15
- Trecolori Salad radicchio, arugula, belgium endive tossed in a balsamic vinaigrette $17
- Salad Lyonnaise frizee Salad mix green and romaine with poached egg, bacon, in a green and red onion sauce with sherry vinegar and mustard $17
- Salad Nicoise romaine, mix greens, french beans, red onion, radishes, tomatoes, black olives, boiled eggs, topped with a grilled tuna filet in a french vinaigrette $20
- The Nut Salad romaine, arugula, endive, spring mix, topped with roasted almonds, walnuts, chestnuts, sliced fresh mango and orange with a Spanish vinaigrette $17
- Salad Europe spring mix, romaine, kale, with cold fresh lobster tossed in a champagne vinaigrette topped with foie gras $22

SANDWICHES

- Steak Sandwich in a baguette with our bearnaise au jus sauce $15
- Fish Sandwich in a soft grilled bun with lettuce tomatoes in a light tartare mustard cream sauce $17
- Grilled Chicken Breast in a soft grilled bun with tomatoes, lettuce with mayonnaise cilantro lemon sauce $13
- Roasted and Grilled Vegetable gruyere, yogurt, cream cheese, in a double crepe sandwich $15

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.