



Entrée Salads

★ Crab Louis

Chilled Lump Crabmeat paired with Sliced Avocado and Tender Field Greens; Sauce Remoulade

Grilled Mediterranean Vegetable Salad

Assorted Roasted Mediterranean Vegetables and Grilled Chicken Breast served over a Mixed Green Salad served with our Signature Balsamic Vinaigrette

Entrees

Athenian Grilled Lamb Kabobs



Marinated Lamb & Fennel Cubes skewered along with Orange segments & Pearl Onions; then cooked to perfection to order at the Grill

Broiled Striped Bass with Green Apple Chipotle Sauce

Chef's Signature Dish – Salmon Papillote

Salmon, Fennel, & Onions cooked together with a Brown Rice mixture of Raisins & Orange Zest baked inside a wrapping of parchment paper

★ New England Oven-Roasted Crab Cake

Served with Citrus Greens and Lemon Dill Sauce

New Zealand Rack of Lamb*

Crusted with Fresh Sage Bread Crumbs and served over a Caramelized Shallot Lamb Demi Glace

Grilled Filet Mignon*

Served with a Mustard Demi Glace and Topped with a Grape Tomato Bruschetta

Grilled Atlantic Salmon Fillet*

Spiced Rubbed and Finished with a Saffron Buerre Blanc

★ Duck Confit

Juicy and Tender; A Slow Roasted Duck Breast Classic

*The above entrees are available to be prepared plain with no seasoning.

Side Dishes

Sautéed Napa Cabbage

Bean Medley

Sautéed Fresh Spinach

Steamed Asparagus

Tomato Aspik

Oven Roasted Fingerling Potatoes

Fresh Mashed Potatoes

Baked Potatoes