

Prix Fixe: 3 Course Menu  
\$ 49.50 Exclusive of tax & gratuity

**Appetizers**

Lobster Bisque

Cream of Asparagus Soup

Mixed Greens Salad with Oranges, Candied Walnuts and Vinaigrette

Shrimp with Mushroom Raviolis in a Saffron Sauce

Smoked Salmon with Onions and Capers

Escargots Bourguignons

**Entrées**

*All entrées serve with Fresh Local Vegetables and Potatoes*

Maple Leaf Duck Leg Confit

*with White Bean Cassoulet and Orange Sauce*

Sea Bass

*in a Provençale Sauce*

Shrimps

*with Apples, Raisins and a Curry Sauce*

Prime Top Sirloin

*Cabernet Sauce*

Braised Short Ribs

*Braised Beef Short Ribs with Julienne of Vegetables*

8 Oz Lobster Tail + \$ 7.00

*in a Saffron Sauce*

Filet Mignon + \$ 7.00

*Roasted Angus Beef Tenderloin in a Cabernet Sauce*

Rack of Lamb + \$ 7.00

*Roasted Rack of Lamb in a Rosemary Sauce*

**Desserts**

Blueberries Cassis and Vanilla Ice Cream

Tart Tatin and Crème Anglaise

Chocolate Bombe

Crêpes Suzette in a Grand Marnier Sauce

*No split or sharing*

**Cannot be combined with other coupons, discounts  
or other special discounts.**

