

Starters

LUMP CRABMEAT STUFFED MUSHROOMS \$9.95

Fresh lump crabmeat stuffing baked in mushroom caps

ESCARGOT \$9.95

Snails and mushrooms baked in herb butter, served with crostini

MUSSELS \$9.95

Fresh Prince Edward Island mussels with smoked bacon in a white wine broth, served with grilled bread

TWICE BAKED GOAT CHEESE SOUFFLE \$7.95

Arugula, chili spiked clover honey, polenta cracker

ROASTED RED PEPPER WITH HERBED CHEESE \$7.95

Roasted red pepper stuffed with mozzarella, goat cheese, and fresh herbs, served with crostini

Soup

HUNGARIAN GULYAS \$6.95

Beef and potatoes simmered in a paprika broth

CHEDDAR CHEESE SOUP \$5.95

With sharp cheddar cheese and white wine

SOUP OF THE DAY \$4.95

Today's market inspired creation

Salads

BABY ARUGULA SALAD \$7.95

Fresh arugula, sherry truffle vinaigrette, and tomatoes in a parmesan crisp

FIELD GREENS SALAD \$4.95

Mixed field greens, tomatoes, cucumbers, shredded carrots tossed in tarragon vinaigrette

ICEBERG WEDGE SALAD \$5.95

Crisp iceberg lettuce with our bleu cheese dressing and garnished with chopped egg, diced red onion, tomato and bacon

CAESAR SALAD \$5.95

Crisp Romaine lettuce in a creamy Caesar dressing with fresh croutons and grated parmesan

Entrees

FILET PAULETTE \$26.95

Tender Angus filet mignon lightly coated with cracked black pepper sautéed in a butter cream sauce with fresh julienne tomato, onion and bell pepper, served with whipped potatoes or baked potato

GRILLED FILET MIGNON \$24.95

Tender Angus filet served with choice of whipped potatoes or baked potato

CHICKEN SICILIAN \$16.95

Tender chicken breast breading with fresh garlic, Parmesan cheese and Italian seasonings and sautéed, served with angel hair pasta and today's fresh vegetable

GRILLED BROCHETTE OF CHICKEN \$15.95

Marinated tender fillets of chicken breast, mushrooms, bacon and scallions grilled on a skewer, served on a bed of rice with our creamy mushroom sauce

GRILLED PORK TENDERLOIN \$19.95

Grilled port tenderloin with sun-dried cherry port sauce, cauliflower puree, and braised sprouts

RACK OF LAMB \$27.95

Grilled rack of lamb with red wine-mint demi-glace, whipped potatoes, and fresh asparagus

PAN-ROASTED SALMON \$19.95

Pan-roasted fillet, prosciutto and lemon tortellini, sautéed spinach, and white wine velouté

PAN ROASTED GROUPEL \$24.95

Fillet of grouper, jumbo shrimp, Prince Edward Island mussels, chick peas, and roasted red peppers in garlic sherry broth

LOW COUNTRY CRAB CAKES \$25.95

Fresh jumbo lump crab cakes, sautéed julienne squash, Beurre blanc

CRABMEAT and SPINACH CRÊPE \$20.95

A crêpe filled with fresh jumbo lump crabmeat in a light sherry sauce and a spinach crêpe

Dessert

KAHLUA-MOCHA PARFAIT PIE \$7.95

Rich coffee ice cream in our famous pecan-coconut crust, with fresh whipped cream, chocolate shavings and Kahlua (Just ask for "K-Pie")

PAULETTE'S HOT CHOCOLATE CREPE \$5.95

Fresh crepe with walnut cream, French vanilla ice cream, chocolate shavings, chocolate sauce, and pecans

HOT FUDGE BROWNIE \$5.95

Homemade brownie topped with French vanilla ice cream, chocolate sauce, whipped cream, and pecans

FRESH STRAWBERRY CREPE \$5.95

Fresh strawberries sliced and tossed in brown sugar, folded in a fresh crepe with orange apricot sauce and whipped cream

CRÈME BRULÉE \$4.95

French caramelized custard with fresh berries

SORBET \$3.95

Choose from our selection of house-made sorbet

FARMHOUSE CHEESE SELECTION \$8.95

Imported and domestic cheese, port wine syrup, fig preserves, and grilled toast

Scott Donnelly – Executive Chef