

# today

**starter** thai shrimp soup  
with baby shrimps and basil

pear and buffalo mozzarella salad  
with herbs and olive reduction

fire roasted chicken in sesame dressing  
served with blt salad

steamed maine mussels in a white wine and pernod broth  
served with watercress and charred cherry tomato salad

duck consommé  
garnished with julienne of smoked duck and wild mushrooms

♥ chilled watermelon soup

didja (as in did you ever ...)  
food you always wanted to try, but did not dare

♥ ahi tuna salad on red beet carpaccio  
\* garnished with baby greens, marinated in sweet and sour horseradish dressing

**main** ♥ pan-seared sole fillet  
portobello mushroom and ginger sauce  
mac n cheese, garden green peas

pappardelle alla forestale  
wide egg noodles in light cream sauce with sautéed mushrooms  
(also available as a starter)

\* broiled center cut pork chop with mexican mole  
slow cooked red cabbage and apple, mac n cheese

\* roasted prime rib of american beef au jus  
double baked potato with traditional toppings

eggplant moussaka  
vegetarian entrée; casserole with layers of potatoes  
purple onions and eggplant

shrimp bake  
whole shrimp baked with cajun butter, served with yam stew

from our  
comfort kitchen

♥ denotes healthy options which are low in fat, cholesterol and sodium