



crab cakes 26
oysters (6) on the half shell 18
chilled pineapple coconut soup 11
coconut prawns (6) 26
wild mushroom ravioli 20
organic greens with fresh blueberries 8
clam chowder 14
stilton in phyllo with fresh apple 16
fresh homemade bread 5

Roasted Salmon

Fresh Salmon Filet pan roasted and served with mashed potatoes, saffron and nasturtiums

Lobster and Prawns

Lobster Tail with large prawns served with winter squash, vegetables and drawn butter

Scallops with Arugala and Fresh Orange

Fresh sea scallops seared and served with an arugala salad and fresh orange

Sonoma Duck Breast

Seared Duck Breast skin on roasted medium rare and served with fresh strawberries and a fresh strawberry glaze

Roast Rack of Lamb

Roasted in a crust of Dijon mustard and served with roasted garlic and vegetables

All Natural Filet of Beef

Seared and served with potatoes and vegetables

Veal Chop

*Grass Fed Veal chop grilled and served with Oyster Tree mushrooms
Potatoes and vegetables*

Rack of Venison

Roast rack of Venison with a sauce of demi glace and wild huckleberries

all entrees 40 except Lobster and Venison 50