

RESTAURANT WEEK-April 21-24, 2026 DINNER

APPETIZERS

Jumbo Shrimp Cocktail

With a Horseradish Cocktail Sauce

Stir-Fried Duck

Over Soba Noodles, with Roasted Peanut Mint Dressing

Mussels Meuniere & Pommes Frites

Sauteed Escargot

Basil-Garlic Butter and a Crispy Scallion Crouton

Classic Caesar Salad

Romaine Lettuce, Imported Parmesan, Seasoned Croutons, Parmesan Shavings

ENTREES

Pan Seared Bronzini

Jasmine Rice, Sauteed Spinach, Thai Basil Beurre Blanc

Seafood Pasta

Shrimp, Bay Scallops, Green Peas, Tomato Ragout, Onion, Garlic & Thai Basil

Breast of Chicken Francaise

Potato Puree, Carrots, Caper White Wine Parsley Sauce

Sirloin Au Poivre

With French Green Beans and Steak Fries

Wagyu Beef Hamburger

Sliced Red Onion, Pickle Lettuce-Tomato Salad, Home-made Pommes Frites

Sauteed Calves Liver

New Peas and Onions, Idaho Mash, Crispy Bacon and a Raspberry Demi Glaze

DESSERT

NY Style Cheese Cake

Belgian Chocolate Mousse Cake

Crème Brulee

Chocolate Mousse

\$75.00 Plus Tax and Gratuity

