



ICARUS

APPETIZERS

SAUTE of RABBIT WITH MUSTARD  
IN PUFF PASTRY - 7.50

HOT SEAFOOD SAUSAGE SEASONED WITH  
SAFFRON, RED PEPPER, & CUCUMBER - 7.60

WILD MUSHROOM STREUDEL WITH ASPARAGUS  
& SMOKED SALMON - 8.50

FRESH LINGUINE WITH TOASTED HAZELNUTS,  
PANCETTA, & CREAM - 7.60

CURRIED PEAR SOUP - 3.50

APPETIZERS SERVED AS  
FIRST COURSE ONLY.  
THANK YOU -



ICARUS

ENTRÉES ✓

FILLET of SEA BASS & ATLANTIC HALIBUT  
STEAMED WITH MUSSELS, LEEKS & SUN-DRIED  
TOMATO - 20.50

ROAST BREAST of NATIVE PHEASANT  
WITH ARTICHOKE, CELERY & SAGE - 19.50

SAUTÉ of CAPE SCALLOPS WITH SPINACH  
& RED CHARD PESTO - 19.50

NATIVE FARM CHICKEN; OVEN-POACHED  
BREAST, ROAST LEG WITH WILD RICE,  
PECAN, & APRICOT STUFFING. APRICOT  
SAUCE - 15.50

ROAST RACK of LAMB; SAUCE of  
FRESH TARRAGON & ROASTED SWEET  
GARLIC - 23.50

SAUTÉ of LONG ISLAND DUCKLING,  
APPLE & GREEN PEPPERCORN SAUCE - 18.50

NO PIPES OR CIGARS