



SYRAH

DINNER

APPETIZERS

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| Mixed green salad with fresh tomato, haricots verts and slivered almonds | 5.75 |
| Caesar salad with garlic croutons and roasted peppers | 6.25 |
| Watercress salad with endive, beef steak tomato and a Stilton vinaigrette | 6.75 |
| Semolina crusted calamari with chipotle tartar sauce | 7.00 |
| Baked mussels with fennel, roasted garlic, fresh tomato, parmesan cheese and extra virgin olive oil | 7.50 |
| Sautéed wild mushrooms with goat cheese over mixed field greens | 7.50 |
| Duck and chanterelle eggroll with frisée and an apricot sauce | 7.75 |
| Lobster and scallop cakes over crispy fennel and a Dijon mustard vinaigrette | 8.00 |

PASTA

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| Spaghetti with a lamb-thyme bolognese and parmesan cheese | 13.50 |
| Spinach ravioli with fresh tomato, haricots verts in a saffron sauce | 14.50 |
| Penne in a garlic tomato sauce with chicken and fresh basil | 15.00 |
| Orecchiette with sautéed shrimp, scallops, mushrooms and white wine | 17.00 |

SIDE DISHES

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| Frites | 4.00 | Mashed Yukon gold potatoes | 4.50 |
| Steamed or sautéed spinach | 4.50 | Sautéed haricots verts with slivered almonds | 6.00 |
| Sautéed broccoli rabe with garlic | 5.00 | | |

ENTREES

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| Charcoal-grilled sirloin burger with grilled red onions, gruyere and frites | 11.75 |
| Crispy soft-shell crab sandwich with chipotle mayonnaise and potato chips | 12.75 |
| Cumin scented salmon over a organic greens, black olives and sweet peppers | 14.00 |
| Sautéed free range chicken with sautéed broccoli rabe and Yukon gold mashed potatoes | 15.25 |
| Honey-soy glazed rosemary Maine salmon with a mango-cilantro salsa | 15.75 |
| Swordfish burger with grilled red onion, spiced barbecue sauce and frites | 16.00 |
| Grilled pork loin with mashed sweet potatoes and an apricot-cranberry sauce | 16.25 |
| Pan-seared Chilean sea bass braised with tomato, raisins, basil and cous cous | 16.50 |
| Oven-roasted grouper over a cannellini bean salad with goat cheese and oven roasted tomatoes | 16.75 |
| Roasted duck breast over a vegetable-potato pancake with a red wine-pepper sauce | 17.25 |
| Spiced swordfish with roasted portabello mushrooms, frizzled onions and a port wine sauce | 17.75 |
| Grilled skirt steak with Roquefort cheese, a sautéed onion sauce, garlic spinach and frites | 18.50 |
| Grilled veal chop with sautéed broccoli rabe, sweet potato wedges and a shallot confit | 20.00 |

Chef de Cuisine/Proprietor
Ahmed El Sheikh

General Manager/Proprietor
James Broude