

Entrees

Pan-Seared Salmon

With FRESH TOMATO, ROASTED GARLIC & OLIVES

\$25.95

Alleghany Mountain Trout

BROILED with HERB BUTTER

OR

PAN-FRIED with black WALNUTS

\$24.95

*Grilled Ribeye

HOUSE CUT RIBEYE STEAK with FRESH HORSE RADISH

\$27.95

Chicken Piccata

TENDER BREAST of CHICKEN, SAUTEED with LEMONS and CAPERS

\$23.50

*Grilled Lamb Chops

ROSEMARY MARINATED LAMB with NATURAL AU JUS

\$26.95

Sea Bass

PAN SEARED with a LEMON, ROSEMARY, GARLIC CRUST

\$27.95

*Tournedos Au Poivre

TWIN BEEF FILETS, with BRANDY, black PEPPERCORNS and demi SAUCE

\$30.95

Roasted Duckling with Apricots

CRISP ROASTED duck with APRICOT and COINTREAU SAUCE

\$25.95

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS