



DINNER

STARTERS

SOUP DU JOUR	9
FRENCH ONION SOUP AU GRATIN	13
LOBSTER BISQUE EN CROUTE	15
OUR CLASSIC CAESAR SALAD (OUR CAESAR DRESSING CONTAINS RAW SHELL EGGS)	13
CHOPPED CUCUMBER SALAD TOMATOES, SWEET ONIONS, GREEN PEPPERS, FETA CHEESE AND CALAMATA OLIVES	14
ENDIVE, WATERCRESS AND BEETS FRIED GOAT CHEESE WALNUT CAKE	16
BISTRO GARDEN SALAD BUTTER LETTUCE, WATERCRESS, ARTICHOKE HEARTS, HEARTS OF PALM, CUCUMBER, TOMATO AND MUSHROOMS	16
STEAMED WHOLE ARTICHOKE MUSTARD SAUCE	16
SCOTTISH SMOKED SALMON WITH POTATO PANCAKE CAPERS, ONIONS AND REMOULADE	17
RAW BEEF CARPACCIO SHAVED PARMESAN, MUSTARD SAUCE AND EXTRA VIRGIN OLIVE OIL	17
SPICY RAW AHI TUNA TARTAR WITH AVOCADO AND GINGER SERVED WITH TOAST POINTS	17
MARYLAND LUMP MEAT CRAB CAKE ROASTED POBLANO PEPPER COULIS	18
GULF SHRIMP COCKTAIL ON ICE	19
SEASONAL SHELLFISH PLATTER ON ICE	MP
OSETRA CAVIAR ASSORTED CONDIMENTS	150



DINNER

PASTAS

FETTUCINI ATHENA	19
<i>FETA CHEESE, PARMESAN CHEESE AND POPPY SEEDS</i>	
BOW TIE PASTA WITH VEGETABLE RATATOUILLE GRATINEE	20
PAPPARADELLE WITH LAMB RAGU AND CREMINI MUSHROOMS	25
RISOTTO WITH SHREDDED SHORT RIBS	26
<i>WILD MUSHROOMS AND ASPARAGUS IN A PARMESAN CREAM SAUCE</i>	
SEAFOOD LINGUINI ARRABIATA	28
<i>GULF SHRIMP, SCALLOPS AND DUNGENESS CRAB</i>	

ENTREES

SAUTÉED SALMON WITH ROASTED CORN SALSA	27
BROILED WHITEFISH WITH LEMON BUTTER SAUCE	29
SHRIMP SCAMPI STYLE WITH CAPPELLINI	35
BROILED GULF PRAWNS WITH DIABLE MUSTARD SAUCE	36
GRILLED MARINATED BREAST OF CHICKEN	25
<i>ROASTED GARLIC SAUCE</i>	
SAUTÉED CALF'S LIVER WITH ONIONS	28
<i>SAUTÉED SPINACH AND MASHED POTATOES</i>	
CHICKEN CURRY	28
<i>MIXED RICE, CHUTNEY, BANANAS, COCONUT, RAISINS AND ALMONDS</i>	
NIMAN RANCH DOUBLE CUT PORK CHOP	30
<i>WHOLE BAKED CINNAMON APPLE</i>	
VEAL PICATTA WITH PASTA ATHENA	36
COLORADO RACK OF LAMB	36
<i>ROSEMARY THYME AU JUS</i>	
FILET MIGNON WITH BLACK PEPPERCORN SAUCE	37
PRIME NEW YORK STEAK WITH HERBED GARLIC BUTTER	46
<i>POMMES FRITES AND GRILLED TOMATO</i>	