

ALL DAY DINING

available from 11:00 am to 11:00 pm

SANDWICHES AND PANINIS

All Sandwiches are served with French Fries, Mesclun Salad or Kettle Roasted Potato Chips

Griddled Virginia Ham and Gruyère Cheese Panini \$14.00
Country bread with cornichons

Sliced Angus Roast Beef and Roquefort Sandwich \$15.00
Toasted ciabatta, horseradish cream and grilled Vidalia onions

Smoked Natural Turkey Club Sandwich \$15.00
Vine ripened tomatoes, smoked bacon, Boston butter lettuce and mayonnaise on toasted white bread

Trilogy of Maine Lobster and Truffle Rolls \$18.00
Creamy lobster salad with Boston butter lettuce and warm buns

Mediterranean Yellow Fin Tuna Burger \$16.00
Caper and roasted pepper aioli on toasted sesame brioche

House Smoked Salmon Sandwich \$15.00
Whipped cream cheese, vine ripened tomato, Boston butter lettuce and green apple on whole wheat toast

All Natural Black Angus Sirloin Burger \$18.00
Vine ripened tomatoes, Boston butter lettuce, red onions and fresh pickle with buttermilk fried Vidalia onion rings
your choice of Vermont cheddar, Swiss or blue cheese **and** apple wood smoked bacon or grilled portobello mushroom

Smoked Organic Chicken and Avocado Ciabatta \$15.00
Vine ripened tomatoes, Boston butter lettuce, cilantro, roasted sweet peppers and chili aioli

Ale Poached American Kobe Beef Frankfurter \$17.00
Toasted baguette, roasted sweet pepper slaw and grain mustard

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Please dial 6120 for Private Dining

All orders are subject to an 18% service charge, applicable tax and a \$4.00 delivery charge

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MAIN DISHES

Chef's daily feature

Please enquire with your order taker for our daily specialty offering

Grilled 8 oz Black Angus Beef Tenderloin	\$38.00
Crisp golden potatoes, wild mushrooms, asparagus and red wine jus	
Honk Kong Style Hot Pot	\$33.00
Scallops, prawns, sesame seared salmon, shrimp dumplings, shiitake mushrooms and Asian vegetables steamed in a hot and sour broth with jasmine rice	
Wok Seared Hoi sin Barbecue Pork	\$24.00
Spicy pork fried rice, stir-fried vegetables and crisp lotus root	
Rosemary Skewered Organic Chicken and Garden Vegetable Kabob	\$25.00
Oven roasted tomatoes, basil coulis and French beans	
Dijon Crusted Organic Chicken Breast	\$24.00
Creamy whipped potatoes, Provencal ratatouille, wild mushroom and berry sauce	
Colorado Lamb Chops with Tapenade Crust	\$36.00
Market vegetables, fingerling potatoes and rosemary jus	
Roasted Market Vegetables and Local Goat Cheese Tian	\$19.00
Basil leaves, black olives and wilted watercress	
Pan Seared Giant Prawns and Jumbo Sea Scallops	\$32.00
Fennel pollen, oven roasted tomatoes, French beans and chardonnay beurre blanc	
Thyme Grilled Farm Raised Atlantic Salmon	\$25.00
Leek and apple fondue with French lentils and garden vegetable vinaigrette	
Poached 1.5 lbs Maine Lobster	market price
Served with drawn butter, roasted new potatoes, market vegetables and lemon	

SIDE DISHES

All \$7.00

Sautéed wild mushrooms	Asparagus with truffle oil and shaved parmesan
Creamy whipped potatoes	Roasted fingerling potatoes
Hand cut French fries	Baby leaf spinach with sautéed garlic and shallots
Roasted market vegetable ragout	Red wine veal jus

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DESSERTS

New York Style Cheesecake	\$9.50
Served with a fresh strawberry peach chutney in a crispy wafer basket	
Key Lime Pie	\$9.00
With fresh raspberry compote served with a ginger almond tuile	
Decadent Chocolate Trio	\$11.00
Crème brûlée, bittersweet flourless chocolate cake, chocolate parfait with a cocoa nib biscuit	
Individual Apple Pie	\$10.00
Served warm with vanilla ice cream, caramel cider sauce, and apple chips	
Milk Chocolate & Earl Grey Tea Tart	\$9.50
Served with caramelized banana and a sesame cracker	
Selection of European Sorbets and Ice Creams	\$7.50
Seasonal Fruit Plate	\$10.00
Minted honey yogurt with banana loaf garnish	

BEVERAGES

Fresh Squeezed Juice	Regular	\$5.50
Orange, grapefruit, pressed apple and juice of the day	Large	\$7.00
Preserved Juices	Regular	\$5.00
Tomato, cranberry, prune, pineapple or V8	Large	\$6.50
Daily Fresh Fruit Smoothies , please enquire with your order taker		\$8.00
Freshly brewed Coffee or Decaffeinated Coffee , select Regular or Herbal Tea		
	Small pot	\$6.00
	Large pot	\$10.00
Italian Roast Espresso		\$4.50
Cappuccino, Café Latte or Café Mocha		\$5.50
Ghirardelli of San Francisco Hot Chocolate prepared with whole milk		\$5.50
Whole Milk, 2%, Skim or Soy Milk		\$4.50
Still or Sparkling Mineral Water	Small	\$4.00
	Large	\$7.00
Selection of Soda and Diet Soda		\$4.00

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