

🌿 Dinner Menu 🌿

~ Appetizers ~

Champignons \$7.95

Mixed wild mushrooms sautéed with an herb butter Drizzled with extra virgin olive oil

** Casserole of Escargots \$10.95

Farm raised Helix snails' sautéed with garlic, shallots, Mushrooms and diced Ham in a rich Burgundy Sauce

Feuillette \$9.95

*A Puff Pastry Pillow in a Creamy Herb White Wine sauce,
With the chef's daily preparation*

Manila Clams and Black Mussels \$14.95

Manila Clams and Black Mussels sautéed with a white Burgundy, garlic and fine herbs butter sauce

Shrimp Scampi \$11.95

Sautéed Gulf Shrimp in a lemon Garlic Butter Blanc Sauce

House Smoked Wild Salmon \$9.95

*Bryon's famous slow hickory smoked wild salmon
Sliced paper thin topped with capers, diced red onions and lemon Served with toast points*

Pate de Canard \$9.95

The chef's blend of duck liver and cognac into an airy mousse Served with toast points and aspic

Cocktail de Crevettes Royal \$11.95

*Large Gulf Shrimp poached and chilled
Served on a bed of julienne greens with a spicy tangy classic cocktail sauce*

~ Soup ~

Soup du Jour \$4.95

French Onion \$6.95

*A crock of rich Onion soup, topped with seasoned Croutons,
Gruyere Cheese, baked to a golden brown*

Lobster Bisque \$8.50

~ Salads & Pasta ~

Greek \$8.50

*Fresh Baby Greens, Cucumbers, Greek Olives, Julienne Peppers, Green Scallions and
Roma Tomatoes, topped with Feta Cheese, tossed in a Lime dressing*

Hearts of Palm and Crab \$14.95

Hearts of palm spears with lump crab meat over a bed of julienne greens drizzled with herbed red wine vinaigrette

Wilted Spinach \$9.95

Fresh Tender baby leaves of Spinach, tossed in a Flambéed hot Bacon Dressing

Mixed Organic Baby Green \$6.95

*Fresh Baby Greens and wedges of Fresh Roma Tomatoes tossed
In Bordeaux Vinaigrette dressing then topped with walnuts*

Caesar \$8.95

Crisp Romaine lettuce tossed in a traditional Caesar dressing with Garlic croutons and Parmesan cheese

Angel Hair Pasta \$15.95

*Fresh fine Pasta, tossed in Extra Virgin Oil, fresh Roma Tomatoes, Basil,
Sautéed Garlic and Fresh Vegetables*

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~ Entrees ~

Chicken Elizabeth \$17.95

Chicken Breast sautéed with Artichoke Hearts, garlic and Gulf Shrimp, in a three citrus Chardonnay Sauce

Gemelli Pasta \$18.95

Our signature curly pasta tossed with gulf shrimp and the chef selection of fresh vegetables in rich Dijon mustard Sauvignon Blanc sauce

Lake Superior White Fish \$21.95

Fresh Lake Superior White Fish sautéed in a Chablis white wine sauce with a touch of lemon and butter

Poached Salmon \$22.95

Fresh Wild Salmon poached and finished in a champagne lemon dill light cream sauce

Shrimp Provençale \$24.95

Large Gulf shrimp sautéed with garlic, diced Roma tomatoes, basil, parsley, capers sauce

Scallops au Confit of Garlic \$29.95

Giant Eastern Sea Scallops sautéed in a Garlic champagne butter sauce

Roasted Duck \$24.95

Succulent slow roasted sliced Napa duck in a pool of a dark rum and banana liquor reduction paired with Caramelized banana spears and accompanied with market fresh vegetables and roasted garlic baby potatoes

New York Steak \$27.95

New York Steak seared to perfection then finished in a Green Peppercorn Brandy Sauce and accompanied with roasted garlic baby potatoes and the chef's selection of fresh vegetables

Filet Mignon \$29.95

Filet mignon seared to perfection, finished in a wild mushroom Bordelaise sauce and paired with Roasted garlic baby potatoes and the chef's selection of fresh vegetables

Roasted Lamb Rack \$29.95

Colorado Rack of Lamb oven roasted in a pool of a Thyme garlic demi glace Served with the chef's fresh vegetable selection and roasted garlic baby potatoes

Fresh Fish and Lobster of the Day \$ A.Q.

All Seafood dishes are paired with the chef's selection of fresh vegetables and herbed long grain rice

We will be delighted to prepare any special request that you and your guest may desire

A nominal split charge of \$4.50 for any entree