



## Our Chef Recommends

### As an appetizer

- Mâche Rosettes with Arugula and Chèvre Chaud\****  
Crisp arugula and field salad served with fresh baked goat cheese \$ 12.95
- Vol-au-Vent a la Reine***  
Puff pastry filled with chicken breast ragout in a light creamy sauce \$ 9.95
- Maryland Blue Crab Cake\****  
Homemade following the traditional recipe. Served on fresh field greens with a citrus vinaigrette \$10.95

### As a main course

- Whole Roast Rack of Lamb\****  
Delicately herb-crusted and served with stuffed baked tomatoes \$ 37.95
- U.S. Black Angus Rib Steak\****  
For big eaters only! Served with baked potato and cream spinach \$ 34.95
- Filet Mignon 'Madeira' \****  
A tender center cut of Prime U.S. tenderloin. Served on a bed of sauteed spinach, surrounded by wild mushrooms and topped with a Madeira sauce that is too die for! \$ 32.95
- Flame Broiled Pork Medaillons***  
Served with Bavarian cabbage, mashed potatoes and our homemade, creamy Dijon mustard sauce \$ 23.95

### As a dessert

- White Chocolate Mousse\****  
A smooth and fluffy white chocolate mousse, served in a light pastry tuille on a passionfruit and orange coulis \$ 11.95