

HAPPY NEW YEAR'S EVE 2019

APPETIZERS; Butternut Squash Soup 10.-

Mixed Green Salad tossed with our house made Champagne Dijon dressing 10.-

Asian Vegetable Rolls served with Thai tiger, sesame peanut and sweet shoyu sauces 10.-

Beer Steamed Shrimp ½ lb peel and eat served with cocktail sauce 15.-

Duck & Shiitake Spring Rolls sweet Ponzu and mango mustard sauces 10.-

Portobello Mushroom Cap & Brie Cheese served warm with Basil pesto & sundried tapenade 15.-

Spicy Cilantro Fries served with chipotle chili and herb ranch dipping sauces 10.-

ENTREES:

Seared Yellowfin Tuna roasted garlic and Kalamata olive crust, mashed potatoes, grilled asparagus sundried tomato tapenade 29.-

Shrimp & Scallop Risotto grilled asparagus, wild mushrooms, Kaffir lime butter, parmesan cheese 26.-

Cedar Plank Salmon sesame sticky rice cake, infused spinach, grilled asparagus and mango ginger cream 29.-

Lump Crab Cakes served with avocado tomatillo Field green salad and French fries 29.-

Wiener Schnitzel breaded pork scaloppini served with homemade spatzle, fresh steamed vegetables 24.-

Giardiniera Chicken Penne tossed with fresh vegetables in a cilantro cream sauce, dollop of sundried tomato pesto, parmesan cheese 24.-

Muscovy Duck Breast served with mashed potatoes, roasted butternut squash, grilled asparagus and wild lingonberries 29.-

Wild Mushroom Beef Filet infused spinach, mashed potatoes, ragout of wild mushrooms, balsamic demi-glaze 29.-

Grilled Portobello Chicken served with wild mushroom polenta, grilled Portobello mushroom parmesan cheese 24.-

Vegetarian Platter wild mushroom polenta, mashed potatoes, steamed vegetables, butternut squash, sautéed spinach, Portobello mushroom, asparagus, sundried tomato tapenade 24.-

DESSERT MENU

