

— Appetizers —

Southwestern Egg Rolls	\$6.95	Escargot Parisian	\$7.95
<i>Deep fried red tortillas stuffed with spicy chicken, served with a roasted corn and green chili relish.</i>		<i>Tender snails nestled on petite mushroom caps with garlic, herbs and sweet butter.</i>	
Classic Oysters Rockefeller	\$9.95	Jumbo Shrimp Cocktail	\$8.95
<i>Select half shell oysters with fresh spinach, shallots and bacon. Glazed in sauce béarnaise.</i>		<i>Served with lemon wedges, house made cocktail sauce and Dijon aioli.</i>	
Twin Petite Crab Cakes	\$9.95	Sesame Seared Ahi Tuna	\$ 9.95
<i>Served with a roasted corn and green chili relish with Dijon Aioli.</i>		<i>Dressed in a ginger chili soy aioli with Wasabi and baby field greens.</i>	
Spinach and Crab Dip Casserole	\$9.95	Mussels Marniere	\$ 9.95
<i>Snow crab, spinach, onion, roasted red peppers and parmesan cheese, topped with a spicy chipolte aioli.</i>		<i>Pan steamed in chardonnay with basil, Andouille sausage and tomato concasse.</i>	
Bistro Medallions of Blackened Beef	\$10.95	Parmesan Crusted Calamari	\$8.95
<i>With charred onions, peppers, mushrooms and zucchini, topped with a cabernet demi glaze.</i>		<i>Tender rings with a parmesan crust with a roasted red pepper basil sauce.</i>	
Shrimp and Sesame Tuna Platter	\$16.95	Appetizer Platter for 4	\$34.95
<i>A combination of our Jumbo Shrimp Cocktail and Sesame Seared Ahi Tuna.</i>		<i>Including Ahi Tuna, Calamari, Egg Rolls, Shrimp Cocktail and Petite Crab Cakes.</i>	

— Soups and Salads —

Clam Chowder	Cup \$3.95	Bowl \$4.95	Soup du Jour	Cup \$3.95	Bowl \$4.95
<i>New England Style chowder. A house specialty!</i>			<i>Ask your server for today's inspiration.</i>		
French Onion Soup	\$4.95		Classic Caesar Salad	\$4.95	
<i>Caramelized onions in a burgundy beef broth, baked with provolone cheese and a herb crostini dressing.</i>			<i>Romaine lettuce, parmesan cheese and herb croutons, tossed in creamy Caesar</i>		
Walnut & Bleu Cheese Salad	\$ 5.95		Queen Anne's Spinach Salad	\$4.95	
<i>Romaine lettuce, bleu cheese crumbles, walnuts and pimentos. Served with a balsamic vinaigrette.</i>			<i>Spinach, bacon bits, red onions and sliced egg with a sweet honey mustard dressing.</i>		

Gourmet Field Greens Salad \$3.95

An assortment of lettuces, cucumbers, tomatoes, red onions and carrot ribbons.
Served with your choice of dressing.

Spice up your salad with a delicious add on:

Grilled Chicken \$3.95 Grilled Salmon \$7.95 Grilled Shrimp \$6.95

— *Entrées* —

<i>Santa Fe Chicken</i>	\$15.95
With sautéed onions, corn, green chilies and peppers. Served with yellow rice and dressed in a tomato cilantro sauce.	
<i>Herb Chicken Penne Pasta</i>	\$14.95
Julienne chicken, broccoli, mushrooms and roasted red peppers, tossed in a parmesan cream sauce.	
<i>Christa's Classic Chicken Piccata</i>	\$15.95
Dressed in a lemon-caper sauce and served with your choice of rice or sour cream and chive mashed potatoes.	
<i>Sicilian Pork Medallions Marsala</i>	\$16.95
Sautéed with an authentic Marsala wine and mushroom sauce. Served with sour cream and chive mashed potatoes.	
<i>Char Sui Atlantic Salmon</i>	\$18.95
Orange scented Asian BBQ glazed salmon filet. Served over rice with spinach.	
<i>Herb Crusted Tilapia</i>	\$17.95
With parmesan, oregano and basil. Served with rice and vegetables.	
<i>Roasted 1/2 Maple Leaf Duck</i>	\$21.95
With an orange ginger sauce and served with rice and vegetables.	
<i>Golden Fried Shrimp and Scallop</i>	\$19.95
Dusted with seasoned breading and fried crisp. Served with rice and vegetables.	
<i>Jumbo Shrimp and Scallop Scampi</i>	\$21.95
Sautéed in garlic, roasted red peppers, white wine and lemon, tossed with linguini pasta.	
<i>Rainbow Trout Amandine</i>	\$17.95
Pan seared with almond slivers and an almond brown butter sauce. Served with rice and vegetables.	
<i>Seafood Ravioli</i>	\$16.95
Filled with baby shrimp and scallops. Served in a sweet velvety lobster sauce.	

— *Daily Specials* —

Each day our Chef prepares a variety of specials. These items may include Fresh Fish, Poultry, Beef, Pasta and Shellfish. Please ask your server for today's daily specials.

—From The Grille—

Center Cut 8 oz. Filet Mignon \$24.95

Grilled and served with a cabernet demi glaze or sauce béarnaise.
With 5 sautéed jumbo shrimp add \$6.95 With twin petite crab cakes add \$7.95

Certified Angus New York Strip \$25.95

Grilled to perfection and crowned with fried onion ribbons. Served with a cabernet demi glaze or sauce béarnaise.

Filet and Lobster Tail \$39.95

Petite 5 oz. Filet Mignon accompanied with a 8 oz. Maine Lobster Tail.

New Zealand Rack of Lamb \$34.95

With a rosemary and Dijon crust served with a cabernet demi glaze.

Blackened Mahi-Mahi \$20.95

Char-grilled with a chipolte pepper lime sauce.

North Atlantic Salmon \$18.95

Char-grilled with a light and creamy dill sauce.

Mediterranean Roulade of Chicken \$16.95

Grilled and stuffed with mushrooms, roasted red peppers, feta cheese and spinach. Served with a roasted red pepper basil sauce.

Chopped Sirloin Steak \$12.95

Char-grilled Angus beef with a wild mushroom sauce and fried onion ribbons.

“The Grille” Cheeseburger \$8.95

1/2 pound char-grilled Angus burger on a Kaiser Roll with lettuce, tomato and onion.
W/ ‘shrooms, sautéed onions or bacon add \$1.00 W/ Bleu cheese add \$1.25

—Chef's Specialties—

Seafood Jambalaya \$21.95

Shrimp, scallops, Andoullie sausage and mussels. Served in a fiery tomato broth.

Yellow Fin Tuna “Black & Blue” \$24.95

Cajun blackened and dressed in a ginger soy sauce with wilted spinach.

Macadamia Crusted Grouper Filet \$24.95

A house favorite! Dressed in a macadamia nut and sweet vermouthe sauce.

Roulade of Flounder \$22.95

Stuffed with crab and spinach, topped with a brandied lobster sauce.

—Desserts—

Our Pastry Chef prides herself in offering to you, her very own signature homemade desserts, made with the freshest ingredients.

Vanilla Bean Crème Brulee \$5.95

A classic chilled custard, topped with a crisp sugar glaze. Garnished with whipped cream and a strawberry.

Flourless Chocolate Cake \$5.95

For the ultimate chocolate lover! These petite cake rounds will melt in your mouth.

Tiramisu \$5.95

A traditional Italian favorite, made with layers of lady fingers dipped in espresso and rum with a marscapone cream filling.

Chocolate Mousse \$4.95

Light, milk chocolate, topped with delicate swirls of raspberry and chocolate anglaise.

Apple Strudel \$5.95

Sliced apples and walnuts, glazed in brown sugar and wrapped in a blanket of warm flaky pastry.

Profiterole \$5.95

Vanilla bean ice cream incased in a light and airy pastry puff, glazed with hot fudge.

New York Style Cheesecake \$5.95

Flavors vary. Please for today's daily creation.

Raspberry Sorbet \$3.95

An explosion of raspberry flavor! This light and tart treat is the perfect ending to any fabulous meal.

Dessert Display for 4 \$24.95

A tasting of our Chef's favorite desserts including Cheesecake, Flourless Chocolate Cake, Vanilla Bean Crème Brulee, Tiramisu, Apple Strudel and Chocolate Mousse.