

Wines by the Glass

Sparkling Wine

Nino franco, Prosecco, Italy ☐ ...\$8

Laurent-Perrier Champagne 187ml ☐ ☐ . \$19

Acqua Panna Spring 500 ml \$4 S. Pellegrino 500 ml \$4

Whites

Ca Donini Pinot Grigio, Italy ☐ ☐\$7

Beringer White Zinfandel, California.....☐\$7

Rooiberg Sauvignon Blanc South Africa ☐ ☐ ☐ ☐ ..\$8

Dr. Loosen Riesling, Germany ☐ ☐ ☐ ☐ ..☐ ☐\$9

Morgan, Metallico ☐ unoaked ☐ Chardonnay, Monterey..\$9

Figge, La Reina Vineyard Chardonnay, Santa Lucia ☐ \$13

Reds

Indaba Merlot, South Africa ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ...☐ . \$7

Perez Cruz Cabernet Sauvignon, Chile ☐ .☐ ☐ ☐\$8

Etude Lyric Pinot Noir, Santa Barbara ☐ ☐ .☐\$12

Qupe ☐ Syrah, Central Coast ☐ ☐ ☐ ☐ ☐\$9

Tapiz, Alta Malbec, Mendoza. ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ..\$11

Starters

Escargot a la Bourguignonne Smoked Salmon

House Specialty
Baked in Our Famous Garlic Herb Butter \$13
Made Just with Fresh Maine Lobster Tail \$17

From Ducktrap Smokehouse in Maine
Horseradish Cream and Traditional Garni \$14

Crab Cake

Lump Crab Meat, with Dill and Parsley
Served with Sauce R ☐ moulade \$13

Fresh Maine Lobster Tail

Fried Crispy, Jicama Slaw, Chipotle Dipping Sauce \$17

Veal Sweetbreads

Tender Sweetbreads Saut ☐ ed with
a Sherry Veal Reduction \$13

Diver Scallops

Fresh From the Coast of Maine Finished with
Citrus and Honey Braised Belgian Endive \$14

Prince Edward Island Mussels

White Wine, Garlic, Parsley \$12

Soups and Salads

Vichyssoise House Salad

House Specialty, Cold Potato
and Leek Cream Soup \$7

Organic Field Greens, Crumbled Buttermilk
Blue Cheese With Our House Vinaigrette \$9

Baked Onion Soup

With Swiss, Gruyere, and Parmesan \$8

Caesar Salad

Our Famous Dressing, Garlic Croutons,
Parmesan Reggiano \$9 Anchovy Filets \$1.50

Lobster and Crab Bisque

Starting with our Homemade Lobster Stock, this is a
Bold, Rich, and Slightly Spicy Version of the Classical
Delicacy \$9

Wedge Salad

Baby Iceberg, Tomatoes, Applewood Smoked Bacon
House Made Point Reyes Blue Cheese Dressing \$11

Entrees

Crispy Duckling New Orleans

Bing-Cherry Peppercorn Sauce \$28

Snapper Pontchartrain

Fresh Local Snapper Sautéed with Tomatoes, Artichokes, Mushrooms, Capers, and Scallions in a Lemon White Wine Sauce \$31

Day Boat Scallops

Soy Ginger Vinaigrette
Coconut Risotto \$32

Louisiana Crab Cakes

Jumbo Lump Blue Crab
Sauce Rémoulade \$28

Alaskan Halibut

Meuniere Style Fresh Lemon and Herbs
Toasted Almonds \$34

Veal Scaloppine

Marsala Style - Mushroom Wine Sauce \$28
Piccata Style - Lemon Caper Sauce \$28

Wiener Schnitzel Holstein

Tender Veal Breaded and Sautéed
Golden Brown, Served with Fried Egg
Anchovies, and Capers \$28

Veal Sweetbreads

Sautéed Crisp, Sherry Veal Reduction \$29

Center Cut Filet Mignon

The Finest Certified Black Angus Beef
Aged to Perfection 6 oz. \$33 8 oz. \$42

Bordelaise - Red Wine Beef Stock Reduction \$3

Au Poivre Style - Seasoned Freely in Crushed Black Pepper,
Finished in Brandy Peppercorn Cream Sauce \$4

Steak Diane

A Roessler Family Favorite, Tournedos
Finished with a Garlic, Mushroom, and
Scallion Red Wine Reduction \$35

Prime Beef, Veal, and Pork Meatloaf

Truffle
Mashed Potatoes, Vegetable Ragout,
Crispy Onion Rings, Sauce Bordelaise \$25

Chicken Francaise

Organic Chicken Breast
Sautéed in a Delicate Parmesan Batter
Finished with Lemon and Capers \$24

Colorado Rack of Lamb

House Specialty, Mint Demi-Glace
2 chops \$28 4 Chops \$49

Additional Sides (No Substitutions)

Coconut Risotto \$6
Sautéed Mushrooms \$7
Angel Hair Onion Rings \$5
Truffle and Parmesan French Fries \$5