



STARTERS

- Smoked Salmon Quesadilla with Horseradish Cream - 28.00**
- Poblano Chile with Mushrooms and Goat Cheese - 18.00**
- *Seared Foie Gras with Apples - 34.00**
- *Lobster Chimichanga with Avocado Corn Salsa – 32.00**

SOUPS & SALADS

- Soup du Jour - 16.00**
- Lobster Bisque - 18.00**
- Mixed Greens with House Vinaigrette – 14.00**
- Tomato Salad with Mozzarella and Basil - 16.00**
- Butter Lettuce with Avocado, Smoked Salmon, Gorgonzola, Apples, Walnuts and Balsamic Vinaigrette - 18.00**
- Curly Endive Salad with Mustard Dressing, Bacon and Poached Egg – 20.00**
- Romaine with Beets, Apples, Goat Cheese and Pecans with Citrus Vinaigrette - 22.00**

MAIN COURSE

- *Lemon Sole with Rice and Sautéed Vegetables - 29.00**
- *Sautéed Salmon with Ratatouille and Basil Beurre Blanc - 29.00**
 - *Sautéed Halibut with Rice and Ratatouille - 34.00**
 - *Trout Amandine with Rice and Vegetables - 28.00**
 - *Maine Lobster with House Made Basil Pasta - 60.00**
 - Duck Confit with Orange Sauce - 58.00**
 - *Beef Bourguignon with Mashed Potatoes – 38.00**
 - *Beef Tenderloin “Steak Frites” au Poivre - 40.00**
 - Bistro Rack of Lamb with Spicy Bell Pepper Jelly – 39.00**
- *Pork Loin with Gratin Dauphinois and Seasonal Vegetables - 26.00**
 - *Ham & Cheese Quiche with Mixed Greens - 20.00**
 - *Spinach & Goat Cheese Quiche with Mixed Greens - 20.00**

SIDES

- Croissant - \$1.35**
- Domestic & Imported Cheese Plate - \$16.00**

***Maricopa County Environmental Health Division Consumer Advisory:**
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.