

Appetizers 2026 Soups | Salads

MONTEREY BAY TEMPURA CALAMARI

lemon | chili flake | garlic | cocktail sauce. 18

RUSTIC BAGUETTE BRUSCHETTA {GF}

gorgonzola cheese | tomatoes | garlic | basil
balsamic reduction | Italian herbs | olive oil. 18

ESCARGOT A LA BOURGUIGNON

garlic | parsley | butter | lemon | evo oil. 19

CRABMEAT STUFFED MUSHROOMS

garlic | onion | bread crumb | butter | gouda. 19

CHEESE, OLIVES, FIG, WALNUT & CROSTINI

smoked gouda | gorgonzola | goat | manchego. 25

WITH ITALIAN COLD CUTS. 35

BAKED ARTICHOKE & JALAPENO DIP

shallots | jalapenos | parmesan | pitta chips. 18

PROSCIUTTO MELON & BURRATA {GF}

fig balsamico | candied walnuts | Italian olives. 18

LOBSTER BISQUE EN CROÛTE

olive oil | cream | tomatoes | sherry | garlic. 17

FRENCH ONION SOUP GRATINÉE

Croutons | gruyère Swiss cheese | parmesan. 14

ROASTED BUTTERNUT SQUASH SOUP {GFV}

garlic | shallot | ginger | coconut cream | evo oil. 13

CAESAR SALAD {GF}

romaine | croutons | parmesan. 12

BABY ICEBERG WEDGE SALAD {GF}

gorgonzola | bacon | tomatoes | red onions | blue cheese. 14

MARKET GRILLED ROMAINE SALAD {GFV}

avocado | roasted corn | strawberries | miso dressing. 13

HEIRLOOM BEETS & FRIED GOAT CHEESE {GFV}

mixed greens | candied walnuts | eorrg#rudqjh##

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Entrées

THREE COURSE DINNERS ARE SERVED WITH SOUP OR SALAD AND YULE LOG

CHICKEN PICATTA {GF} | sautéed chicken scaloppine | garlic

Lemon caper sauce | baked vegetables bouquet | choice of potato or rice. 36 | 3-course. 58

CHARBROILED PERSIAN CHICKEN KABOB {GF} | saffron chicken filet | Gypsy peppers | onions

fava beans dill basmati rice | blistered tomato | garlic hummus | LAVOSH BREAD. 35 | 3-course. 57

ROASTED PEKING DUCK | SPICED SOUR CHERRY {GF} | garlic | shallots | rosemary

butter | evo oil | brandy | roasted vegetables | kirshwasser flambé. 38 | 3-course. 60

LOBSTER RAVIOLI | caramelized shallots | roasted tomatoes

extra virgin olive oil | garlic | mushrooms | cream basil vodka sauce | garlic toast. 39 | 3-course. 61

LINGUINI GARLIC FRESCA {GF} | roasted garlic | grilled asparagus | sun-dried tomatoes

fine herbs | baby spinach | light cream vodka sauce | garlic toast. 31 | 3-course. 53

THE ULTIMATE BAKED ITALIAN SAUSAGE PAPPARDELLE PASTA {GF}

extra virgin olive oil | onion | tri-color bell pepper | sun-dried tomatoes | garlic | marina sauce | mozzarella cheese. 34 | 3-course. 56

PAELLA VALENCIA {GF} | saffron rice | mussels | clams | shrimp | calamari

chicken | kalamata olive | chorizo sausage | green peas | rosemary. 43 | 3-course. 65

BROILED LOBSTER TAIL AND SHRIMP {GF} | choice of rice or sweet potato fries

roasted corn on the cob | drawn butter | cocktail sauces | garlic toast. MP | 3-course. MP

SWORDFISH SICILIANO {GF}

lightly coated breadcrumbs | basil | garlic | virgin olive oil | roasted vegetables | lentil rice. 49 | 3-course. 71

GRILLED NORWEGIAN SALMON {GF}

cucumber-dill sauce | roasted vegetables | choice of rice or potato | kapris berries | lemon wedge. 36 | 3-course. 58

ROASTED WHOLE MEDITERRANEAN BRANZINO {GF}

rosemary & garlic stuffed | evo oil | cherry tomatoes | kalamata potatoes | lemon butter sauce. 43 | 3-course. 65

BEEF STROGANOFF {GF} | onions | mushrooms | fettuccine | crème fraîche | shoestrings potatoes. 45 | 3-course. 67

PRIME RIB OF BEEF | YORKSHIRE PUDDING {GF} | grilled vegetables

baked fingerling rosemary potatoes | au jos | creamed horse radish. 51 | 3-course. 73

FILET MIGNON {GF} | 8 oz. tenderloin of beef | roasted garlic

grilled asparagus | béarnaise sauce | baked fingerling potatoes. 59 | 3-course. 79

WITH 10OZ CANADIAN LOBSTER TAIL {GF}. 85 | 3-course ~ 105

BRAISED SHORT RIBS {GF} | roasted vegetables | baked rosemary fingerling potatoes. 45 | 3-course. 67

GRILLED RACK OF LAMB | APRICOT ALMOND BAHARAT BASMATI RICE {GF}

garlic & herb marinated | baby vegetables | turmeric | 7 spices | olive oil. 59 | 3 course. 79

BEEF WELLINGTON EN CROÛTE WITH BEAUJOLAIS PEPPERCORN SAUCE | 8 oz filet | baked in puff pastry

mushrooms and shallots duxelles | prosciutto de Parma | fingerling potatoes | grilled asparagus. 62 | 3-course. 82

Desserts

CHRISTMAS CHOCOLATE OR VANILLA YULE LOG. 13

CHOCOLATE BREAD PUDDING | crème anglaise | whiskey sauce | whipped cream. 14

EGGNOG CHEESECAKE. 13

CRÈME BRÛLÉE. 13

TIRAMISU | whipped cream. 14

WARM PECAN TART | vanilla Ice Cream. 15

APPLE TARTE TATIN | vanilla ice cream. 16

SHALEX ITALIAN SPUMONI | pistachio | cherry amaretto | chocolate hazelnut. 14

3-Course Prix Fix Options

Served with choice of soup or salad & Christmas Yule Log

V Vegan with modifications | GF Gluten Free with modifications

CASH SAVING OPTION: 2.75% cc processing fee will be added when using credit card as payment

