

Lunch Menu for:
Sample Menu as the do change daily

SOUP & JUICE

SPLIT GREEN PEA.....4
Roasted root vegetables, marjoram and smoked ham

CARIBBEAN SHRIMP AND SCALLOP BISQUE6
Wild caught with Sherry, brandy and Jamaican pepper

FRESH PRESS.....3
Cantaloupe and blood orange

SALADS & QUICHE

QUICHE LORRAINE9
Applewood bacon, leeks and crème fraiche baked with Swiss cheese

PAN-ASIAN SHRIMP AND MUSHROOM SALAD10
Gulf white shrimp in a Philippine-soy and ginger sauce with beech mushrooms tossed in mixed greens

BLUE MARLIN.....11
Pan bronzed under a sesame crust over Bibb greens with fresh orange segments

BRASSERIE SALAD4
Organic mesclun greens, Belgian endive, cucumber, red onion, tomatoes and Patterson's Orchards apple

FINE DINING SANDWICHES

Served with your choice of Apple & Celery Waldorf Salad, cottage cheese or gaufrette chips

SCOTTISH HIGHLAND STEER BEEF BURGER.....9
*Pan-grilled with your choice of Swiss or Colby cheeses
 Nine year aged Wisconsin Cheddar \$1.00 supplement*

SCOTTISH HIGHLAND STEER TONGUE9
In Charcuterie fashion with cornichons, onions, mustard and white wine

USDA CHOICE BEEF TENDERLOIN STEAK12
Pan-grilled and served open faced under a bouquet of mushrooms

MAIN

FRIDAY FRESH FISH FRY.....9
Lake Superior whitefish in an artisan bread and Italian parsley crumb

ALASKAN HALIBUT.....14
Sautéed in an macadamia orange butter

ECUADORIAN MAHI-MAHI.....11
Pan-grilled with key limes

SWISS BRAISED VEAL SHOULDER.....9
Fresh Strauss veal with fresh oregano and tomato

JULIENNE OF PORK TENDERLOIN.....9
Pan bronzed in an heirloom tomato ragu

DESSERT

KIWI AND BLACKBERRY TARTLET6
Baked in a Swiss buttered dough with Spanish saffron pastry cream

TEUFLISCH ZUGER KIRSCH TORTE.....6
Devil's food chocolate layers, Japanese meringue and a Kirsch butter cream

HOUSE MADE SORBET AND SHERBET AND CUSTARD.....3
Pineapple and Cardamom, Strawberry, Cranberry, Tropical Fruit and Minneola and Vanilla

**Join us for Mother's Day, May 9th 2010 for our dinner
 service from 4p.m. to 8p.m.**