

Table d'Hôte After 9

\$55

Appetizers

CHOICE OF

Soup of the Day
House Caesar Salad
Greek Salad

Escargots Gratinés
Roasted Beets & Arugula
topped with roasted walnuts
Calamari

Main Courses

Filet Mignon 6oz, with pepper sauce flambeed with Cognac

Rack of Lamb, French Cut, with Porto sauce

Grilled French Cut Lamb chops, seasoned with extra virgin olive oil & lemon

Bavette Steak, with pepper sauce flambeed with Cognac

Chopped Sirloin Steak hamburger steak chopped in-house topped with caramelized onions & pepper sauce flambéed with Cognac

Scampi Style Shrimps, four U6 Shrimps with garlic butter

Grilled North Atlantic Salmon Fillet seasoned with extra virgin olive oil and lemon

Grilled Black Cod seasoned with extra virgin olive oil and lemon

Grilled Voltigeur Chicken Breast, free range chicken

Filet Mignon 6oz & one Scampi Style U6 Shrimp
with pepper sauce flambéed with Cognac and garlic butter (additional \$10)

STERLINGS **Prime Rib Roast Beef**, seasoned & slowly roasted (additional \$10)
(while quantities last)

Chilean Sea Bass
seasoned with extra virgin olive oil and lemon (additional \$15)

STERLINGS **Cut Bone-in Ribeye 20oz** (additional \$20)

Dessert
Chef's Creation
Fresh daily

STERLINGS