

Entrees

Filet Mignon

Grilled to order, topped with a caramelized onion marmalade.
Served over pommes frites and asparagus.

\$32.00

New York Strip Steak

Smothered in a wild mushroom cabernet demi glaze,
Served with roasted garlic mashed potatoes and asparagus.

\$30.00

Flat Iron Steak

Grilled to order, topped with a roasted garlic butter,
Served with garlic mashed potatoes and baby green beans.

\$20.00

Rice Crusted Scallops

Seared golden brown, served in a peach scallop jus.
Served with lemon risotto and asparagus.

\$19.00

Grilled Salmon

Seasoned and glazed in a citrus stone-ground mustard sauce,
Served on a bed of wilted spinach and wild mushrooms.

\$21.00

Grouper Pané

Sautéed in garlic, shallots and white wine.
Served with an herbed risotto.

\$23.00

Shellfish Provencal

Shrimp, scallops, lump crab sautéed with garlic, tomato,
Kalamatta olives, capers and spinach over fresh Gnocchi.

\$23.00

New Pass Chicken

Sautéed chicken breast and baby vegetables in a rich cream sauce.
Served over bowtie pasta.

\$20.00

Stir-Fry

Garden fresh vegetables stir-fried in a sweet soy marinade.
Served over fried crisp egg noodles.

\$15.00

With Chicken \$18.00 With Shrimp \$19.00

Beverages

**Coffee, Decaf, Hot Tea, Iced Tea or Hot Chocolate
Soft Drinks, Milk, or Low-fat Milk**

\$2.50

Children's Menu also available.
Sorry, we cannot accept personal checks.
All checks include a 16% gratuity.
Prices are subject to change without notice.