

Chef's Specialties

Shank of Lamb—Lamb shank stewed in a tomato and herb base...20.95

Coquille St. Jacques—scallops and crabmeat baked in a Swiss cheese cream sauce topped with Swiss cheese...20.95

Chicken Béarnaise—fresh grilled chicken breast served over spinach topped with a béarnaise sauce...17.95

Duck Au Poivre—boneless duck breast topped with a peppercorn sauce...20.95

Haddock Meuniere—broiled haddock napped with a lemon butter sauce...19.95

Crab Cakes—crabmeat blended with herbs, spices, crumbs and wine...20.95

Scallops Provencale—scallops sautéed with vegetables in garlic and olive oil...20.95

Mussels Mariniere—mussels steamed in white wine with onions, garlic and Michel's French seasonings...17.95

Fresh Atlantic Poached Salmon—served over steamed spinach with your choice of hollandaise or béarnaise...20.95

Fresh Atlantic Broiled Salmon...19.95

Baked Stuffed Shrimp-Jumbo shrimp stuffed with a crabmeat stuffing...20.95

Steaks and Chops

U.S.D.A. Choice Rib Eye or Sirloin

Char-broiled Steak... 12 ounce rib eye or sirloin...20.95

Garlic Steak—just the right touch of garlic (12 oz.)...22.95

Steak Au Poivre—steak with creamy peppercorn sauce (12 oz.) ...22.95

Two Grilled Pork Chops-topped with authentic French Garlic Seasonings...18.95

Pork Chops St. Vincent-two pan-fried chops with a fine mustard cream sauce...21.95

(Above dinners served with choice of two: garden salad, cole slaw, vegetable of the day, Baked Potato, Garlic Mash, Seasoned Rice, French Fries and Croquettes.