

LUNCH APPETIZERS

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| SEASONAL SOUP OF THE DAY | 5.00 |
| DAILY FISH SOUP | 6.00 |
| BOSTON BIB SALAD WITH ROASTED ALMONDS, MANDARIN ORANGES, RADISHES, GARLIC CROUTONS, BOILED QUAIL EGG AND OUR OWN FRENCH TARRAGON DRESSING | 6.00 |
| CAESAR SALAD WITH WARM BACON, ASIAGO CHEESE AND CROUTONS WITH OUR FAMOUS DRESSING | 8.00 |
| CHICKEN LIVER PATE AND COUNTRY PORK TERRINE WITH GRILLED BRIOCHE, PEAR CHUTNEY AND PICKLES | 8.00 |
| SPINACH SALAD WITH STRAWBERRIES, PINENUTS, WARM GOAT CHEESE AND POPPYSEED DRESSING | 10.00 |
| MUSSELS IN THAI GREEN COCONUT CURRY WITH SNOW PEAS AND BEAN SPROUTS | 10.00 |
| SMOKED SALMON ON GREENS WITH CAPERS, LEMON OIL AND HORSERADISH CRÈME FRAICHE | 11.00 |

LUNCH ENTREES

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| SOUP AND SANDWICH OF THE DAY | 14.00 |
| THE ABERFOYLE MILL CAESAR SALAD <i>WITH CHICKEN</i> | 16.00 |
| <i>OR BLACK TIGER SHRIMP</i> | 17.00 |
| CAULIFLOWER, CHICKPEA AND POTATO CURRY ON PILAU RICE | 14.00 |
| <i>ADD CHICKEN BREAST OR SHRIMP</i> | 18.00 |
| LINGUINE WITH CHORIZO SAUSAGE, GREEN ONION AND CLAMS IN A SAFFRON AND MASCARPONE CREAM TOPPED WITH PANGRITATA | 15.00 |
| BEEF OR CHICKEN STIR FRY WITH VEGETABLES AND CASHEWS IN A COCONUT LIME BROTH OVER PILAU RICE | 16.00 |
| SESAME MISO CRUSTED FILET OF ATLANTIC SALMON ON A SALAD OF MIXED LETTUCES AND VEGETABLES WITH CITRUS VINAIGRETTE | 17.00 |
| DAILY FEATURE | 17.00 |
| AAA ANGUS SIRLOIN STEAK WITH A PEPPERCORN SAUCE | 24.00 |

PLEASE INFORM US REGARDING ANY ALLERGIES OR DIETARY RESTRICTIONS

DINNER APPETIZERS

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| SEASONAL SOUP OF THE DAY | 5.00 |
| BOSTON BIB SALAD WITH ROASTED ALMONDS, MANDARIN ORANGES, RADISHES, GARLIC CROUTONS, BOILED QUAIL EGG AND OUR OWN FRENCH TARRAGON DRESSING | 6.00 |
| DAILY FISH SOUP | 6.00 |
| CAESAR SALAD WITH WARM BACON AND ASIAGO CHEESE | 8.00 |
| CHICKEN LIVER PATE AND COUNTRY PORK TERRINE WITH PEAR CHUTNEY, GRILLED BRIOCHE AND PICKLES | 8.00 |
| SPINACH SALAD WITH STRAWBERRIES, PINENUTS, WARM GOAT CHEESE AND ORANGE POPPYSEED DRESSING | 10.00 |
| BAKED FETA ON GRILLED EGGPLANT & ROASTED TOMATOES WITH AN ARTICHOKE OLIVE SALAD, ARUGULA PESTO DRESSING | 10.00 |
| FRESH MUSSELS IN THAI GREEN COCONUT CURRY WITH SNOW PEAS AND BEAN SPROUTS | 10.00 |
| CLASSIC ESCARGOTS WITH LEMON GARLIC BUTTER AND CHEESE GRATIN | 10.00 |
| SMOKED SALMON WITH HORSERADISH CRÈME FRAICHE, LEMON OIL AND CAPERS | 11.00 |
| SPICY SAUTEED GARLIC SHRIMP WITH GRILLED BAGUETTE AND EXTRA VIRGIN OLIVE OIL | 14.00 |

DINNER ENTREES

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| LINGUINE WITH BLACK TIGER SHRIMP, CHORIZO SAUSAGE, CLAMS AND GREEN ONION IN SAFFRON MASCARPONE CREAM TOPPED WITH PANGRITATA | 19.00 |
| DUCK CONFIT, STAR ANISE, ORANGE AND PORT REDUCTION | 21.00 |
| CHICKEN SUPREME STUFFED WITH CREAM CHEESE, GARLIC AND SPINACH SERVED WITH GRAINY MUSTARD, ROASTED GARLIC SAUCE | 21.00 |
| SESAME MISO CRUSTED FILET OF ATLANTIC SALMON, SWEET CUCUMBER BUTTER WITH SEVEN GRAIN RICE | 22.00 |
| PORK TENDERLOIN STUFFED WITH DRIED FRUITS, WALNUTS AND SAGE WITH CHASSEUR SAUCE | 23.00 |
| AAA ANGUS SIRLOIN STEAK WITH A PEPPERCORN SAUCE | 35.00 |
| NEW ZEALAND RACK OF LAMB WITH PEPITA CRUST, LAVENDER, MINT AND RED CURRANT SAUCE | 35.00 |
| BEEF TENDERLOIN WITH THYME STILTON GARLIC BUTTER AND A MADEIRA AND ROASTED PEAR SAUCE | 35.00 |

FRIDAY, SATURDAY AND SUNDAY FEATURE

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| ROAST PRIME RIB OF BEEF | 8 OZ | 24.00 |
| (LIMITED NUMBER OF PORTIONS AVAILABLE EACH DAY) | 10 OZ | 27.00 |

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