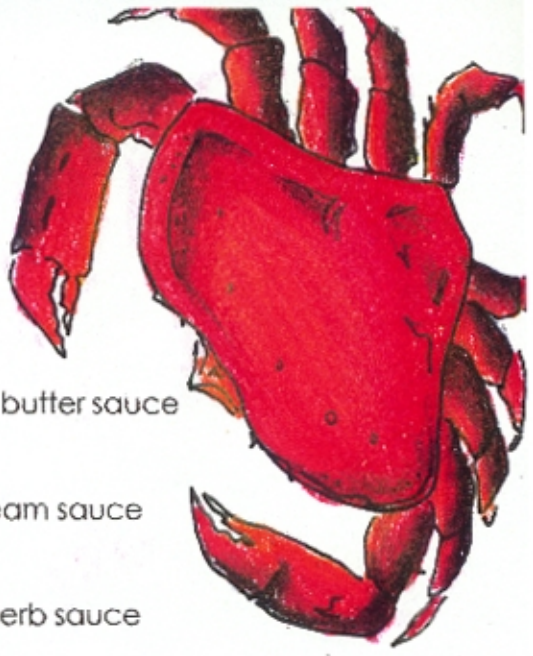





Seafood Entrees




Live Dungeness Crab
steamed and served Whole with a lemon, garlic butter sauce
\$19.95




Prawns
sautéed with saffron, sambuca, garlic and cream sauce
\$21.50




Smoked Black Cod
filet steamed, served with a white wine fresh herb sauce
\$23.75




Salmon Filet
grilled and topped with fresh lime, tarragon, and white wine sauce
\$19.95




Dover Sole
baked and served with fresh herb and lemon sauce
\$25.00




Digby Scallops
sautéed with mushrooms, red peppers in a garlic, cream sauce
\$21.95



Bouillabaisse
unique West Coast preparation with fresh fish and shellfish
\$25.95





Halibut Filet
broiled in garlic and fresh herbs, sided with red onion and strawberry salsa
\$19.95





Live Atlantic Lobster
steamed and served whole with butter, lemon and garlic
market price



Meat Entrees





Veal Limonie with Prawns
sautéed scaloppini of veal and prawns with garlic, lemon, and parsley
\$22.50





Chicken Chutney
grilled breast topped with a mango chutney
\$18.95




Chicken Neptune
baked breast stuffed with shrimp and crab
\$22.50





Prawn and Chicken Satay
stir fried with a mild Indonesian flare
\$19.50





Pork Tenderloin
grilled with an orange, apple and peppercorn sauce
\$21.50



Rack of Australian Lamb
roasted with dijonnaise
\$26.95



Sirloin Steak
grilled and topped with whole mushrooms and a bordelaise red wine sauce
\$22.50



Filet Mignon
grilled with a sauce deux of peppercorn and béarnaise sauce
\$25.00

*all entrees are served with your choice of Chef's Soup or Caesar Salad

