

Lunch Table d'hôte \$55

7 days from 11:30am to 4:30 pm

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

Filet Mignonettes, three mignonettes wrapped in bacon
with pepper sauce flambeed with Cognac

Steak Diane, mignonettes sautéed with mushrooms in a
Bordelaise sauce flambeed with Cognac & served with tagliatelle

Bavette Steak, with pepper sauce flambeed with Cognac

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

Mediterranean Sea Bass, whole fish, grilled & deboned seasoned with
extra virgin olive oil and lemon

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 6 oz & One Scampi Style U6 Shrimp (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 \$10)

Bone-in Ribeye 16oz (additional \$10)

Dessert
Chef's Creation
Fresh daily

STERLINGS