

2018 RESTAURANT WEEK 4/23-27/18
LUNCH

APPETIZERS

(Please Choose one)

Jumbo Shrimp Cocktail

with a Horseradish Cocktail Sauce

or

Sauteed Andouille Sausage

over Red Lentils with a Roasted Garlic Red Wine
Reduction

or

Sauteed Escargot

Thai Basil-Garlic Butter and a Crispy Scallion Crouton

or

Grand Cafe Chopped Tossed Salad

Seasonal Greens with Tomato, Seasonal Vegetables, Heart of Palm Raspberry Vinaigrette

ENTREES

(Please Choose One)

Pan Seared Bronzini

Roasted Garlic Potato Puree, French Beans Tempura, Red Salmon Cavair Beurre Blanc

or

Oven Baked Crusted Traditional Chicken Pot Pie

or

Breast of Chicken Francaise

Potato Puree, Carrots, Caper White Wine Parsley Sauce

or

Kobe Beef Hamburger

Sliced Red Onion, Pickle Lettuce-Tomato Salad, Home-made Pommes Frites

or

Sauteed Calves Liver

Idaho Mashed Potato New Peas, Sauteed Onion, Crispy Bacon and a Raspberry Demi

DESSERT

NY Style Cheese Cake or Chocolate Raspberry Torte

\$25.50 Plus Tax and Gratuity