



*Celebrating 25 years!*

## *Appetizers*

Escargot Bourguigonne	<i>French Helix</i>	9.50
Soup du Jour		Varies
Chicken Liver Mousse		8.95
Marinated Crab Claws		8.95

## *Salads*

Stillwater Salad	<i>Poached garlic, walnuts, bacon, mixed lettuces, with creamy vinaigrette</i>	5.95
Greek Salad	<i>Feta cheese, Kalamata olives, red onions, mixed lettuces with red wine vinaigrette</i>	6.95
Goat Cheese Salad	<i>Warmed goat cheese medallion atop mixed lettuces with balsamic vinaigrette</i>	6.95

## *Entrees*

*Served with choice of carrot terrine and potatoes or French Fries*

Scampi	<i>Jumbo shrimp sautéed with garlic butter and lump crabmeat Served with sautéed rice</i>	19.25
Fresh Trout	<i>Pecan encrusted and boneless served with lemon or house tartar sauce</i>	20.50
Roast Pork Tenderloin	<i>Served with creamy Dijon sauce and fresh mushrooms</i>	21.50
Grilled Breast of Duck	<i>Served with Broken Arrow Ranch venison sausage and tart cherry zinfandel sauce</i>	27.50
New York Strip	<i>14 ounce center cut aged Certified Angus served with bordelaise sauce</i>	38.00
Filet of Beef Tenderloin	<i>8 oz center cut aged Certified Angus premium beef, served with sautéed mushrooms and bordelaise sauce</i>	38.00
Rack of Lamb	<i>Roasted lamb rack served with Dijon parsley crust and rosemary red wine sauce</i>	38.00

### *A la carte vegetables*

Fresh Asparagus	6.50	Sautéed Spinach	5.50
Gourmet Onion Rings*	5.50	Steamed Broccoli	5.50

San Pelligrino Water 1 ltr.	5.50	Acqua Panna Spring Water	5.50
-----------------------------	------	--------------------------	------

Distant Lands "La Minita" Coffee 1.95

*18% gratuity may be added to parties of five or more  
One ticket per table please  
Major Credit Cards Accepted. No checks*

*\*Fried in 100% peanut oil*