



Celebrating 26 years!

Appetizers

Soup du Jour	Varies
Escargot Bourguigonne <i>French Helix</i>	10.75
Chicken Liver Mousse	9.50

Salads

Stillwater Salad	<i>Poached garlic, walnuts, bacon, mixed lettuces, with creamy vinaigrette</i>	6.25
Greek Salad	<i>Feta cheese, Kalamata olives, red onions, mixed lettuces with red wine vinaigrette</i>	7.25
Goat Cheese	<i>Mixed greens, fried goat cheese, balsamic vinaigrette</i>	7.25

Entrees

*Served with complementing vegetables or French Fries**

Stuffed Chicken Breast		17.95
	<i>Boneless breast of chicken filled with Oaxaca cheese, roasted sweet peppers and portabello, served with smoked red pepper sauce</i>	
Chef's Shellfish Special		22.50
	<i>Please inquire</i>	
Fresh Trout		22.50
	<i>Pecan encrusted and boneless served with lemon or house tartar sauce</i>	
Pork Tenderloin		22.50
	<i>Served with fresh mushrooms and creamy Dijon sauce</i>	
Grilled Breast of Duck		28.50
	<i>Served with Broken Arrow Ranch venison sausage and blackberry cassis sauce</i>	
Filet of Beef Tenderloin		29.50
	<i>6 oz center cut aged USDA Prime, served with sautéed mushrooms and Bordelaise (add 1.50 for Maytag Cheese)</i>	
New York Strip		38.00
	<i>14 oz center cut aged Certified Angus served with Bordelaise sauce</i>	
Rack of Lamb		45.00
	<i>Fresh Colorado lamb rack served with Dijon parsley crust and rosemary red wine sauce</i>	

A la carte vegetables

Fresh Asparagus	7.25	Spinach Sautéed with Garlic and Parmesan	6.25
Gourmet Onion Rings*	6.75	Carrot Terrine	3.25

San Pellegrino Water 1/2 ltr.	2.95	Acqua Panna Water 1/2 ltr.	2.95
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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**