



Celebrating 28 years!

Appetizers

Soup du Jour	Varies
Escargot Bourguigonne <i>Wild French Helix Snails</i>	10.75
Colossal Marinated Crab Claws	11.95
Chicken Liver Mousse	9.50

Salads

Stillwater Salad	<i>Poached garlic, walnuts, bacon, mixed lettuces, with creamy vinaigrette</i>	6.95
Greek Salad	<i>Feta cheese, Kalamata olives, red onions, mixed lettuces with red wine vinaigrette</i>	7.95
Goat Cheese	<i>Mixed greens, fried goat cheese*, balsamic vinaigrette</i>	7.95

Entrees

*Served with complementing vegetables or French Fries**

Shrimp Scampi		24.95
<i>Jumbo shrimp with garlic butter with lump crabmeat</i>		
Fresh Trout		24.95
<i>Pecan encrusted and boneless served with lemon or house tartar sauce</i>		
Pork Tenderloin		24.50
<i>Served with fresh mushrooms and creamy Dijon sauce</i>		
Grilled Breast of Duck		30.50
<i>Peking duck, cooked medium rare served with smoked venison sausage and blackberry cassis sauce</i>		
Ribeye Steak		28.50
<i>14 oz USDA certified Angus beef, grilled to order. Served with house horseradish sauce or bordelaise</i>		
Filet of Beef Tenderloin		39.50
<i>8 Oz center cut aged Certified Angus, served with sautéed mushrooms and Bordelaise (add 1.50 for Maytag Cheese)</i>		
Colorado Rack of Lamb		55.00
<i>Roasted to temperature with Dijon parsley crust and rosemary red wine sauce</i>		

A la carte vegetables

Fresh Asparagus	7.25	Creamed Spinach with Garlic and Reggiano	6.25
Gourmet Onion Rings* (enough to share)	8.95	Carrot Terrine	3.75

San Pellegrino Water 1/2 ltr.	2.95	Acqua Panna Water 1/2 ltr.	2.95
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**20% 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**