



Celebrating 25 years!

Appetizers

<i>Soup du Jour</i>		<i>Varies</i>
<i>Escargot Bourguigonne</i>	French Helix	10.75
<i>Chicken Liver Mousse</i>		9.50
<i>Marinated Crab Claws</i>		9.75

Salads

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

Entrees

*Served with complementing vegetables or French Fries**

<i>Shrimp and Pasta</i>		22.50
	<i>Jumbo Shrimp with Shiitake mushrooms, fresh basil, asparagus spears and angel hair pasta</i>	
<i>Fresh Trout</i>		21.50
	<i>Pecan encrusted and boneless served with lemon or house tartar sauce</i>	
<i>Pork Tenderloin</i>		21.50
	<i>Served with fresh mushrooms and creamy Dijon sauce</i>	
<i>Grilled Breast of Duck</i>		28.50
	<i>Served with Broken Arrow Ranch venison sausage and blackberry cassis sauce</i>	
<i>New York Strip</i>		38.00
	<i>14 ounce center cut aged Certified Angus served with Bordelaise sauce</i>	
<i>Filet of Beef Tenderloin</i>		5oz 23.95
	<i>Center Cut aged USDA Certified Angus, served with sautéed mushrooms and bordelaise (add 1.50 for Maytag Cheese)</i>	8 oz 38.00
<i>Rack of Lamb</i>		45.00
	<i>Fresh Colorado lamb rack served with Dijon parsley crust and rosemary red wine sauce</i>	

A la carte vegetables

<i>Fresh Asparagus</i>	7.25	<i>Sautéed Spinach</i>	5.50
	<i>Gourmet Onion Rings*</i>	6.75	

<i>San Pelligrino Water 1/2 ltr.</i>	2.95	<i>Acqua Panna Water _ ltr.</i>	2.95
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<i>Distant Lands "La Minita" Coffee</i>	1.95
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*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*