

# Menu

## STARTERS

### **Raw Oysters - 18**

*Freshly shucked oysters served with strawberry champagne mignonette & classic lemon wedges*

### **Boursin-Stuffed Mushrooms - 15**

*Roasted mushrooms filled with whipped Boursin cheese, herbs, & a crisp golden breadcrumb topping*

### **Sweetheart Salad - 14**

*Mixed greens, candied pecans, goat cheese, & strawberries with a champagne vinaigrette*

### **Creamy Lobster Bisque - 18**

*Luxurious lobster broth finished with cream, tender lobster claw meat, parsley, & crème fraîche*

## ENTREES

### **Filet Mignon - 52**

*Grilled filet mignon topped with fresh rosemary butter, served with broccolini & roasted garlic mashed potatoes*

### **Pan-Seared Salmon - 38**

*Atlantic salmon with a creamy mushroom & spinach risotto, finished with parmesan and herbs*

### **Creamy Parmesan Fettuccine - 30**

*Fettuccine tossed in a rich parmesan cream with roasted garlic, wild mushrooms, blistered tomatoes, & fresh spinach*

### **Statler Chicken - 36**

*Pan-roasted Statler chicken served with seared fingerling potatoes, asparagus & finished with a savory herb jus*

## DESSERT

### **Chocolate-Covered Strawberries - 12**

*Classic chocolate-dipped strawberries, perfect for sharing*

### **Vanilla Bean Cheesecake - 13**

*Silky vanilla cheesecake topped with bright cherry compote*

### **Flourless Chocolate Torte - 14**

*Rich flourless chocolate torte drizzled with raspberry sauce*

