



Seafood

Florida Red Snapper <i>marinated grilled and served in a red wine mushroom sauce with orange hollandaise drizzle</i>	\$30.00
<i>Sea Scallops St. Jacque Stuffed Pasta Nest</i>	\$30.00
Pan Fried Scallops <i>served with cauliflower puree and truffled butter sauce</i>	\$30.00
Pan Seared Monkfish <i>served on cous cous with a light lobster cream and grilled shrimp</i>	\$30.00
Lemon Sole Soufflé <i>with a chardonnay crème, leek confit and shrimp garni</i>	\$30.00
Pepper Steak Of Wild Salmon <i>on a foie gras croustini</i>	\$30.00
Jumbo Shrimp Diablo <i>with a spicy tomato basil sauce</i>	\$30.00
Tournedo of Salmon Latino <i>stuffed with a shrimp and roasted pepper mousse on a grilled vegetable tostada with a cilantro lime enchilada sauce roasted corn, black bean and cilantro confit</i>	\$30.00
Sautéed Walleye Pike <i>on braised poppy seed cabbage and lemon buere blanc and crispy pork belly</i>	\$30.00
Gaelic Style Chilean Sea Bass <i>sautéed in an olive oil, herb and egg batter served on a grilled tomato with a chire sauce</i>	\$30.00
Asian Style Pacific Rim Salmon <i>in a wonton cup with stir fried pasta</i>	\$30.00
Jumbo Bacon Wrapped Shrimp <i>with a chive garlic flan saffron cream and tomato confit</i>	\$30.00