

Salads

MIXED GREENS SALAD

Mixed field greens, tomatoes, cucumbers, shredded carrots tossed in tarragon vinaigrette

BEL-AIR SALAD

A mixture of fresh California greens, sun-dried cherries, Mandarin oranges, walnuts and walnut encrusted goat cheese tossed in orange vinaigrette dressing

****ADD \$3.50****

Entrees

GRILLED FILET MIGNON \$41.95

Hand-cut eight ounce filet mignon with demi glace, chef's potato, and today's fresh vegetable

GRILLED PORK TENDERLOIN \$36.95

Grilled pork tenderloin with sun-dried cherry port sauce, chef's potato, and today's fresh vegetable

RACK OF LAMB \$49.95

Grilled rack of lamb with red wine-mint demi-glace, chef's potato, and today's fresh vegetable

GRILLED FILET MIGNON AND CRAB CAKE \$46.95

Hand-cut six ounce filet mignon with herb butter, 3 oz. lump crab cake, Chef's potato, and today's fresh vegetable

PAN-ROASTED SALMON \$36.95

Pan-roasted salmon fillet with lemon Beurre blanc, chef's potato and today's fresh vegetable

FISH OF DAY – MARKET PRICE

Select from the freshest available, served chef's accompaniments

CRAB CAKES \$42.95

Fresh jumbo lump crab cakes, whole grain mustard sauce, and today's fresh vegetable

SAUTEED CHICKEN SICILIAN \$33.95

Chicken breast breaded with fresh garlic, Parmesan cheese and Italian seasonings, chef's potato and today's fresh vegetable

Desserts

FRESH STRAWBERRY CREPE

*Fresh strawberries sliced and tossed in brown sugar, folded in a fresh crepe
with orange apricot sauce and whipped cream*

CRÈME BRULÉE

French caramelized custard with fresh berries

KEY LIME PIE

*From an old South Florida recipe, it's prepared with juice of key limes
And topped with fresh whipped cream*

CHOCOLATE DECADENCE

Flourless chocolate cake with crème Anglaise and fresh berries