

MAINS

All Entrees served with Seasonal vegetables and Potato of the Day
or Thai Seasoned Jasmine Rice

Provinci Veal with Roast Roma Tomato Sauce,
Buffalo Mozzarella and Pesto \$26

Breast of Chicken Medallions
with a Wild Mushroom & Roast Garlic Marsala Sauce \$20

CSO Chicken Breast Stuffed with Goat Cheese,
Roast Peppers and Spinach \$20

Chef's Fish Selection of the Day \$Market Price

Cajun Salmon Steak with a Citrus Butter Maki \$22.

Australian Rack of Lamb grilled with Moroccan Rub
Small \$22. Regular \$32.

Seafood Platter for 1 or 2
Black Tiger Shrimp, Jumbo Sea Scallops, Mussels,
and Lobster Tails \$Market Price

Handmade Lean Sterling Silver 'AAA' Ground Striploin Burger
with Wild Boar Bacon and Aged Cheddar on a Focaccia Bun \$12.

Or

Mini Burger Sampler Platter
Portabello and Brie
Aged Cheddar and Wild Boar Bacon
Swiss Cheese and Grilled Vidalia Onion \$12.