

SkillsUSA

ONE

Appetizers

Pan Fried Calamari \$16

Mediterranean caught cuttlefish sliced and pan fried served with horseradish cocktail sauce

Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes \$14

Balsamic marinated mozzarella skewered with vine ripe tomatoes and fresh mint then wrapped in prosciutto

Lobster and Crab Cakes \$16

Finely shredded Maine lobster and Alaskan Crab specially seasoned and lightly pan-fried in butter

Garden Salad \$12

Salad designed for two tossed and served table side with fresh salad greens, sliced greenhouse tomatoes and locally grown organic vegetable garnishes

French Onion Gratinee \$9.00

Classically prepared soup topped with Gruyere cheese

Entrees

Breast of Chicken Morel \$22

Organically raised Chicken breast covered in a light morel mushroom wine sauce with rice pilaf and locally grown fresh vegetable medley

Champagne Poached Lobster Tail \$43

New Zealand lobster gently shallow poached served over a bed of julienned fried potatoes

Tournedos \$37

Dry aged tall Center cut filet covered with a Merlot sauce on a bed of mascarpone scalloped potato

Dover Sole Marsala \$34

Atlantic Sole poached in seafood stock smothered in a cream sauce with marsala wine served over a pea risotto

Specials of the day

Priced daily

Desserts

Crème Brulee \$9.00

Fresh vanilla bean custard coated with raw sugar and
browned

Banana Foster \$12.00

Brown sugar soaked bananas finished at your table
served over fried puff dough and vanilla bean ice cream

Chocolate Mint Praline Cheesecake \$10

Rich New York style cheesecake on a chocolate mint crust