



SYRAH

DINNER

APPETIZERS

Mixed green salad with fresh tomato, haricots verts and slivered almonds	5.75
Caesar salad with garlic croutons and roasted peppers	6.25
Watercress salad with endive, beef steak tomato and a Stilton vinaigrette	6.75
Semolina crusted calamari with chipotle tartar sauce	7.00
Baked mussels with fennel, roasted garlic, fresh tomato, parmesan cheese and extra virgin olive oil	7.50
Sautéed wild mushrooms with goat cheese over mixed field greens	7.50
Duck and chanterelle eggroll with frisée and an apricot sauce	7.75
Lobster and scallop cakes over crispy fennel and a Dijon mustard vinaigrette	8.00

PASTA

Spaghetti with a lamb-thyme bolognese and parmesan cheese	13.50
Spinach ravioli with fresh tomato, haricots verts in a saffron sauce	14.50
Penne in a garlic tomato sauce with chicken and fresh basil	15.00
Orecchiette with sautéed shrimp, scallops, mushrooms and white wine	17.00

SIDE DISHES

Frites	4.00	Mashed Yukon gold potatoes	4.50
Steamed or sautéed spinach	4.50	Sautéed haricots verts with slivered almonds	6.00
Sautéed broccoli rabe with garlic	5.00		

ENTREES

Charcoal-grilled sirloin burger with grilled red onions, gruyere and frites	11.75
Crispy soft-shell crab sandwich with chipotle mayonnaise and potato chips	12.75
Cumin scented salmon over a organic greens, black olives and sweet peppers	14.00
Sautéed free range chicken with sautéed broccoli rabe and Yukon gold mashed potatoes	15.25
Honey-soy glazed rosemary Maine salmon with a mango-cilantro salsa	15.75
Swordfish burger with grilled red onion, spiced barbecue sauce and frites	16.00
Grilled pork loin with mashed sweet potatoes and an apricot-cranberry sauce	16.25
Pan-seared Chilean sea bass braised with tomato, raisins, basil and cous cous	16.50
Oven-roasted grouper over a cannellini bean salad with goat cheese and oven roasted tomatoes	16.75
Roasted duck breast over a vegetable-potato pancake with a red wine-pepper sauce	17.25
Spiced swordfish with roasted portabello mushrooms, frizzled onions and a port wine sauce	17.75
Grilled skirt steak with Roquefort cheese, a sautéed onion sauce, garlic spinach and frites	18.50
Grilled veal chop with sautéed broccoli rabe, sweet potato wedges and a shallot confit	20.00

Chef de Cuisine/Proprietor
Ahmed El Sheikh

General Manager/Proprietor
James Broude