

Dinner

Appetizers

Prawn Cocktail

JUMBO TIGER PRAWNS SERVED IN A MARTINI GLASS
WITH COCKTAIL SAUCE AND LEMON WEDGES
\$10.95

Thai Chicken Satay

GRILLED CHICKEN TENDERS SKEWERED AND SERVED
WITH PEANUT SAUCE AND FRESH PINEAPPLE
\$7.95

Portobello Mushroom

BROILED WITH OLIVE OIL, GARLIC, FRESH BASIL AND
ONIONS THEN SERVED OVER MESCLUM AND TOPPED
WITH SHAVED PARMESAN AND A BALSAMIC VINEGAR
REDUCTION
\$5.95

Scallops

LARGE SEASONED SCALLOPS SEARED AND SERVED
WITH ROASTED VEGETABLE MELANGE AND A
BALSAMIC REDUCTION
\$6.95

Camembert

RIPE, CREAMY AND WARM CAMEMBERT CHEESE
SERVED WITH LINGONBERRY SAUCE, BAGUETTE
SLICES AND LAVOSH CRACKERS
\$7.95

Escargot En Croute

ESCARGOT BAKED IN MUSHROOM CAPS WITH
GARLIC AND PARSLEY IN PUFF PASTRY AND TOPPED
WITH HERBED PARMESAN CHEESE
\$6.95

Soups and Salads

À la Carte

Soup du Jour

Cup \$1.95 Bowl \$2.95

BWGR Carrot Soup

Cup \$2.95 Bowl \$3.95

Greek Salad

A BED OF BABY GREENS TOPPED WITH TOMATO, RED ONION, CUCUMBER, CRUMBLLED FETA CHEESE,
KALAMATA OLIVES AND DRESSED WITH BALSAMIC VINAIGRETTE
\$9.95

Provençal Salad

A DELICATE MIX OF BABY TOMATOES, BUTTON MUSHROOMS, MOZZARELLA, HERBES DE PROVENCE, AGED PARMESAN
CHEESE, TOSSED WITH A BALSAMIC REDUCTION AND A DRIZZLE OF TRUFFLE OIL
\$9.95

Caesar Salad

HEARTS OF ROMAINE, ROASTED GARLIC, FOCACCIA CROUTONS AND ANCHOVIES TOSSED IN CREAMY CAESAR
DRESSING
\$7.95

ADD CHICKEN \$10.95

ADD SHRIMP \$12.95

Entrees

ALL ENTREES INCLUDE SOUP DU JOUR OR HOUSE SALAD, BAGUETTE SLICES AND LAVOSH CRACKERS

Pastas

Chicken Alfredo

A LIGHTLY SEASONED TENDER CHICKEN BREAST SERVED OVER FETTUCINI WITH ALFREDO SAUCE, GARNISHED
WITH FRESH PEAR TOMATOES AND BASIL
\$18.95

Thai Chicken Pasta

TENDER CHICKEN BREAST SAUTEED WITH JULIENNED CARROTS, ZUCCHINI, ONIONS AND GARLIC, SERVED OVER
FETTUCINI AND SPICY LEMON GRASS COCONUT CREAM SAUCE
\$19.95

New Orleans Seafood Pasta

CLAMS, SHRIMP, CHICKEN, ANDOUILLE SAUSAGE AND BELL PEPPERS IN A CREOLE TOMATOE SAUCE
WITH ANGEL HAIR PASTA
\$22.95

Chicken, Lamb and Pork

Tabasco Chicken

AN HERB RUBBED AND SAUTEED BREAST OF CHICKEN, PRESENTED ON ROASTED FINGERLING POTATOES AND FINISHED WITH A MILD, SWEET TABASCO PEPPER SAUCE AND BABY VEGETABLES
\$18.95

Chicken Forestiere

SCALLOPED CHICKEN BREAST LIGHTLY BREADED, SEASONED, SAUTEED AND SERVED OVER VEGETABLES AND ROASTED FINGERLING POTATOES THEN ACCENTED WITH A WILD MUSHROOM PORT DEMI GLAZE
\$19.95

Lamb Chops

LAMB CHOPS ENCRUSTED WITH STONE GROUND MUSTARD, BROILED AND SERVED WITH SUN DRIED TOMATO-KALAMATA SAUCE, BABY WINTER VEGETABLES AND ROASTED RED POTATOES
\$24.95

Pork Chops

BONE-IN CHOPS SEASONED AND CHARBROILED TO PERFECTION, SERVED WITH ROASTED RED POTATOES, BABY VEGETABLES AND AN APPLE AND PORT REDUCTION
\$22.95

Seafood

Scallops

LARGE SCALLOPS SEASONED, SEARED AND PRESENTED WITH WASABI MASHED POTATOES, GINGER ENFUSED CREAM SAUCE AND BABY VEGETABLES
\$22.95

Shrimp Scampi

LARGE SHRIMP SAUTEED IN GARLIC, PARSLEY, BUERRE BLANC SAUCE AND FRESH LEMON ZEST, SERVED WITH RICE PILAF AND WINTER VEGETABLES
\$20.95

Oriental Salmon

POACHED SALMON FILET SERVED WITH STIR FRIED BOK CHOY AND SHITAKE MUSHROOM AND FINISHED WITH FRESH GINGER-GARLIC BROTH
\$23.95

Calamari Steak

CALAMARI STEAK, BREADED, SAUTEED AND SERVED WITH LEMON, CAPERS AND WHITE WINE SAUCE, SERVED WITH BABY VEGETABLES
\$16.95

Steaks

Rib Eye

BONE-IN, AGED MIDWEST BEEF SEASONED AND CHARBROILED TO PERFECTION AND SMOTHERED WITH WILD MUSHROOM SAUCE, SERVED WITH BABY VEGETABLES
\$25.95

Steak Diane

PRIME NEW YORK STRIP CHARBROILED TO PERFECTION THEN FINISHED WITH COGNAC FLAMBEÉD SHALLOTS, MUSHROOMS AND DEMI-CREAM SAUCE, SERVED WITH BABY VEGETABLES
\$24.95

Filet Mignon

CENTER CUT BEEF TENDERLOIN, SEASONED AND CHARBROILED TO ORDER, PRESSED WITH BLEU CHEESE CRUMBLES AND FINISHED WITH PEPPERCORN SAUCE, SERVED WITH BABY VEGETABLES
\$25.95

Prime Rib

FAMOUS BARBARA WORTH SLOW OVEN ROASTED, FRENCH HERB RUBBED PRIME RIB OF BEEF SERVED WITH AU JUS, HORSERADISH CREAM SAUCE, A BAKED POTATO AND BABY VEGETABLES
\$23.95

Please advise your server if you have food allergies or special dietary needs

Split Plate Charge \$3.00 Corkage Fee \$7.00 per 750 ml. A 17% gratuity will be added to parties of 8 or more