



DINNER FOR TWO SPECIAL

SELECT BOTTLE OF WINE, TWO STARTERS & TWO ENTRÉES, \$69.95 PER COUPLE

Available Sunday through Wednesday 4:00pm – 6:00pm

STARTER

SOUP DU JOUR

CHEF'S INSPIRATION

LOBSTER BISQUE

LOBSTER MORSELS, CRÈME FRAÎCHE

****CAESAR SALAD**

CRISP ROMAINE, FRESH ASIAGO,
HERB CROUTONS & CAESAR DRESSING

SALAD L'EUROPE

BABY FIELD GREENS, ARTICHOKE HEARTS,
BLACK OLIVES, TOMATO, HOUSE DRESSING

CALAMARI FRITTÈ

CRISPY GOLDEN BROWN,
HOT CHERRY PEPPERS & CREAMY AIOLI

ESCARGOT

SNAILS BAKED IN GARLIC HERB BUTTER

ENTRÉE

PRIME RIB

(Additional \$7, Upon Availability)

AU JUS, HORSERADISH CREAM SAUCE

POTATO CRUSTED GROUPER

ADDITIONAL \$6

POMMERY MUSTARD BEURRE BLANC

LIVER L'EUROPE

SAUTÉED CALVE'S LIVER, CRISP BACON,
CARAMELIZED ONIONS, MARSALA JUS

SIRLOIN FRITES

GRILLED USDA PRIME 8 OUNCE SIRLOIN,
SAUCE BÉARNAISE, TRUFFLE PARMESAN FRIES

VEAL PICCATA

VEAL SCALLOPINE, MEDLEY OF MUSHROOMS,
CAPERS, GARLIC, LEMON WHITE WINE SAUCE

SALMON PICCATA

FILET OF SALMON SAUTÉED WITH
CAPERS, MUSHROOMS, BEURRE BLANC

CHICKEN MEDITERRANEAN

CHICKEN MEDALLIONS, SAUTÉED WITH ONIONS,
ARTICHOKES, SPINACH, MUSHROOMS, CAPERS, BASIL & LEMON BEURRE BLANC

**OUR CHEFS WILL ACCOMMODATE ANY SPECIAL DIETARY NEEDS, RESTRICTIONS AND FOOD ALLERGIES.
PLEASE LET YOUR SERVER KNOW. GLUTEN-FREE OPTIONS AVAILABLE.**

****Consumption of raw or undercooked foods may increase the risk of food borne illnesses.
A 20% gratuity will be added to parties of 6 or more. No Plate Sharing On This Menu.**

PLEASE NO SUBSTITUTIONS TO THIS MENU