

**\$32 per person**

(Tax and gratuity not included)

**STARTER**

*Choice of One:*

**CAFÉ L' EUROPE SALAD**

Mixed Greens, Tomato, Artichoke Hearts,  
Carrots, Cucumber, Black Olives & Balsamic Vinaigrette

***UPGRADE STARTER ADDITIONAL \$5***

*Choice of One:*

**CAESAR SALAD**

Romaine Hearts, Grated Parmesan,  
House Made Croutons & Caesar Dressing

**FRENCH ONION SOUP GRATINÉE**

Baked & Served in a Whole Onion

**CALAMARI FRITTÈ**

Hot Cherry Peppers & Creamy Aioli

**LOBSTER BISQUE**

Morsels of Lobster, Crème Fraîche, Sherry

**ENTREE**

*Choice of One:*

**SHRIMP & RAVIOLI**

Wild Mushroom Ravioli, Blackened Shrimp, Vodka Tomato Sauce

**SALMON PICCATA**

Salmon Sautéed with Capers, Wild Mushrooms, Beurre Blanc

**CHICKEN MEDITERRANEAN**

Sautéed with Onions, Artichokes, Spinach, Mushrooms, Tomatoes, Capers & Basil in Lemon Beurre Blanc

**CHEF'S RECOMMENDATION:**

**6OZ FILET MIGNON**

Chef's Vegetable & Potato Du Jour

***OSCAR SAUCE ADDITIONAL \$16***

***LUMP CRAB MEAT, ASPARAGUS & BEARNAISE SAUCE***

***LOBSTER TAIL ADDITIONAL \$16***

**DESSERT**

*Choice of One:*

**CRÈME BRÛLÉE**

Farm Fresh Berries

**HOUSE MADE KEY LIME PIE**

**PROFITEROLE**

French Puff Pastry Stuffed with Vanilla Bean Ice Cream, Warm Chocolate Ganache

**WINE BY THE GLASS**

*\$5 per glass*

House Chardonnay, Cabernet, Merlot, Prosecco, Rose

**WINE BY THE BOTTLE**

*\$49.95 per bottle*

***NICKEL & NICKEL, STILING VINEYARD, CHARDONNAY***

Floral Aromas of Muscat & Honeysuckle, Layers of Meyers Lemons & Citrus

***BELLE GLOS, CLARK & TELPEHONE VINEYARD, PINOT NOIR***

Creamy Oak, Wild Berry, Raspberry, Gravelly Earth & Vanilla Flavors