

DINNER MENU

APPETIZERS

FRENCH ONION SOUP AU GRATIN	7
CRISPY PORK CARNITA POT STICKERS with Roasted Tomatillo Dip	8
CEVAPCICI Lamb Sausage topped with Goat Cheese, served with Cucumber Mint Yogurt	8
JALAPENO GARLIC PANKO ENCRUSTED PRAWNS with Sweet & Sour Honey Sauce	11
ESCARGOT with Caesar Salad	11

ENTRÉES

~DINNER INCLUDES~

SOUP, SALAD, VEGETABLE OF THE DAY & AU GRATIN POTATOES

~FOR STEAK & CHOPS CHOOSE ONE TOPPING~

SAUTÉED GARLIC, RED PEPPER BÉARNAISE OR GORGONZOLA BUTTER

(ADDITIONAL TOPPINGS \$2.00 EACH)

	DINNER	BASQUE
FRENCH CUT LAMB CHOPS	26	32
TOP SIRLOIN STEAK	22	28
RIB EYE STEAK	26	32
FILET MIGNON	29	35
FRENCH CUT PORK CHOP	22	28
ADD JALAPENO GARLIC PANKO ENCRUSTED PRAWNS	5	
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GRILLED SALMON FILET with Pineapple Pico De Gallo	21	27
JALAPENO GARLIC PANKO ENCRUSTED PRAWNS with Sweet & Sour Honey Sauce	25	31
GRILLED SEA SCALLOPS with Creamy Leek & Mushroom Sauce	26	32
LOBSTER LINGUINE with Asparagus, Mushrooms & Brandy Cream Sauce	28	34
STUFFED CHICKEN BREAST	19	25
with Spinach, Goat Cheese & Bacon in a Creamy Tomato Sauce		
TONGUE STEW	18	24
SAUTÉED VEAL SWEETBREADS with Garlic Butter	28	34
BUFFALO SHORT RIBS	28	34
BRAISED LAMB SHANKS	22	28
SOUP & SALAD	12	18

TRADITIONAL BASQUE FAMILY STYLE

In addition to your dinner the Basque option will include
Stew, Ranch Beans, French Fries, Red Wine,
Ice Cream & Coffee

SIDE DISHES

AU GRATIN POTATOES	4
RANCH BEANS WITH CHORIZO	3
FRENCH FRIES	Side 3 /Platter 6

SATURDAY DINNER MENU

APPETIZERS

FRENCH ONION SOUP AU GRATIN	7
CRISPY PORK CARNITA POT STICKERS with Roasted Tomatillo Dip	8
CEVAPCICI Lamb Sausage topped with Goat Cheese, served with Cucumber Mint Yogurt	8
JALAPENO GARLIC PANKO ENCRUSTED PRAWNS with Sweet & Sour Honey Sauce	11
ESCARGOT with Caesar Salad	11

ENTRÉES

~DINNER INCLUDES~

SOUP, SALAD, VEGETABLE OF THE DAY & AU GRATIN POTATOES

~FOR STEAK & CHOPS CHOOSE ONE TOPPING~

SAUTÉED GARLIC, RED PEPPER BÉARNAISE OR GORGONZOLA BUTTER

(ADDITIONAL TOPPINGS \$2.00 EACH)

	<u>DINNER</u>	<u>BASQUE</u>
FRENCH CUT LAMB CHOPS	26	34
TOP SIRLOIN STEAK	22	30
RIB EYE STEAK	26	34
FILET MIGNON	29	37
FRENCH CUT PORK CHOP	22	30
ADD JALAPENO GARLIC PANKO ENCRUSTED PRAWNS	5	
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GRILLED SALMON FILET with Pineapple Pico De Gallo	21	29
JALAPENO GARLIC PANKO ENCRUSTED PRAWNS with Sweet & Sour Honey Sauce	25	33
GRILLED SEA SCALLOPS with Creamy Leek & Mushroom Sauce	26	34
LOBSTER LINGUINE with Asparagus, Mushrooms & Brandy Cream Sauce	28	36
STUFFED CHICKEN BREAST with Spinach, Goat Cheese & Bacon in a Creamy Tomato Sauce	19	27
TONGUE STEW	18	26
SAUTÉED VEAL SWEETBREADS with Garlic Butter	28	36
BUFFALO SHORT RIBS	28	36
BRAISED LAMB SHANKS	22	30
SOUP & SALAD	12	20

TRADITIONAL BASQUE FAMILY STYLE

In addition to your dinner the Basque option will include
Tongue Stew, Ranch Beans, French Fries, Red Wine,
Ice Cream & Coffee

SIDE DISHES

AU GRATIN POTATOES	4
RANCH BEANS WITH CHORIZO	3
FRENCH FRIES	Side 3 /Platter 6