

The Chardonnay

A Classic French Steakhouse

APPETIZERS

- Escargots:** Sautéed snails presented in a creamy garlic sauce over Angel hair Pasta. 12
Pâté: Foie Gras mousse topped with port jelly served with lavash. 15
Lobster Ravioli: Deep fried Cold water lobster ravioli with Lobster caramel. 10
Cannelloni: Clams, shrimp and Lobster wrapped in pasta with pesto cream. 12
Calamari: Lightly breaded and flash fried Calamari with a trio of sauces. 10
Diver Scallops: Seared Scallops with a light rosé Provencal cream. 13

SOUPS & SALADS

- Lobster Bisque:** Traditional Bisque with a hint of Sherry. 9
French Onion: House made, topped with melted Swiss and Parmesan cheese. 8
Wedge: Iceberg lettuce, Tomato, Gorgonzola, Peppercorn dressing and smoked bacon. 8
Baby Greens: Field greens, walnuts, onion, and tomato, with raspberry vinaigrette. 7
Caesar: Caesar salad garnished with sundried tomatoes and parmesan crisp. 8

MEAT

- Prime Rib:** Served with horseradish sauce and Chef's au Jus **10oz 24 160z 30 No Limit 40**
Porterhouse: 26 oz Broiled Porterhouse with beer battered onion rings and Béarnaise. 48
Filet Rossini: Grilled 8oz filet, with Foie gras and Marsala reduction. 32
Duck: Seared Duck breast sliced and served with a sun dried cherry reduction. 30
Calf's Liver: Seared Calf's liver, caramelized onions and smoked bacon, with veal Demi. 27
Veal Duet: Veal loin and crispy sweet breads, finished with wild mushroom cream sauce. 33
Chopped Sirloin: 16 oz Pan fried Organic ground Sirloin, with a Kentucky Bourbon glaze. 20
Chicken: Roasted chicken breast, with a Marsala and wild mushroom ragout. 23
Rack of Lamb: Dijon Herb crusted and oven roasted, natural rosemary jus. 34

FISH

- Dover Sole:** Our version of a classic, with our signature meuniere sauce. 40
Yellowtail: Fresh Snapper sautéed with Almonds finished with a citrus butter emulsion. 30
Grouper: Blackened Grouper served with tomato antiboise and beurre blanc. 27
Salmon: Poached Atlantic salmon finished with lemon jam. 26

PASTA

- Lobster Ravioli:** Lobster ravioli, in a light spicy cream with corn and roasted red pepper. 23
Cannelloni: Clams, shrimp and Lobster wrapped in pasta with pesto cream. 18

All Entrees are accompanied by Chef's choice of compliments

Our 5 Star Award Winning Soufflés are made individually. Please make a selection when ordering your entrée.

DESSERTS

- Award Winning Soufflés:** Grand Marnier, Chocolate and Raspberry with matching sauce. 12
Key lime Pie: Tart and sweet on sweet cookie crust. 8
Crème Brulee: Baked vanilla bean custard with burnt sugar crust. 8
New York cheesecake: Traditional baked cheesecake. 8
Tiramisu: Layered coffee dipped ladyfingers with mascarpone cheese. 7

Executive Chef: Albert Keijl