Appetizers	Entrées	Desserts
Wild Mushroom Soup  Woodsy mushrooms blended with cream and garnished with chives and white truffle oil	"Ras El Hanout" Seasoned Swordfish Swordfish, aromatic Moroccan spices, pepper-olive tabbouleh, lemon-cumin yogurt	Spiced Rum Cake Rum-soaked pound cake, scoop of coffee ice cream
Baby Spinach Salad Fresh spinach, blue cheese, candied cashews, white balsamic vinaigrette	Traditional Shepherd's Pie Braised lamb, minted peas, carrots, rich gravy, fluffy mashed potato crust	Maple Honey Pie  Sweet, flaky crust, maple honey filling, sea salt, chocolate garnish
Twice-Fried Tostones Fried plantains, salsa fresca, black bean dip, fresh lime	Truffle Grilled Cheese  Melted mozzarella, Parmesan, braised leeks, sourdough ciabatta, fries, salad	Pistachio Panna Cotta  Chilled pistachio-infused sweet cream, berries, fresh mint
Mozzarella Sticks  Mozzarella cheese, crispy garlic-seasoned panko breading, zesty marinara dipping sauce	Stuffed Mushroom Caps Cremini mushrooms stuffed with ratatouille and crispy Parmesan cheese topping	Seasonal Fruit Medley A selection of fresh hand-cut fruit  Ice Cream
Caesar Salad Crisp romaine lettuce, garlic croûtons, Parmesan,	Spaghetti Bolognese Rich and meaty sauce with San Marzano tomatoes,	Vanilla, strawberry or chocolate No-sugar-added ice cream is also available
creamy Caesar dressing; choice of chicken or shrimp	Royal Chicken Sandwich Cajun spice fried chicken, brioche bun, avocado, fried onions, grilled vine-ripened tomatoes, English mustard, spicy mayonnaise, French fries	
	Steak Frites*  Grilled sirloin, creamy Béarnaise sauce, crispy truffle fries	
	For Your Safety:  *Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of	