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## **BEEF**

### **AAA FILLET MIGNON**

**CHATEAU BRIAND  
ROAST BEEF  
PRIME RIB OF BEEF  
BEEF WELLINGTON  
RIB EYE**

### **AAA NEW YORK STRIPLOIN**

## **VEAL**

- ❖ **VEAL ROAST**
- ❖ **FRENCH CUT VEAL CHOP**
- ❖ **VEAL TENDERLOIN**  
*COGNAC GRAVY, RED WINE  
REDUCTION, BALSAMIC REDUCTION*
- ❖ **VEAL MILANESE AL LIMONE**
- ❖ **VEAL PARMIGIANA**
- ❖ **VEAL MARSALA WITH  
MUSHROOMS**
- ❖ **VEAL STUFFED (INVOLTINI)**
- ❖ **VEAL SCALOPPINI**

## **MIXED GRILL**

### **TRIO OF CHICKEN, BEEF AND LAMB**

## **LAMB ‡ PORK ‡ GAME**

- ❖ **ROASTED LAMB PIECES**
- ❖ **FRENCH CUT LAMB CHOPS IN  
BALSAMIC REDUCTION**
- ❖ **ROASTED PORK TENDERLOIN  
WITH SAGE INFUSED GRAVY**
- ❖ **GRILLED OR ROASTED  
SAUSAGE**
- ❖ **BRAISED SHORT RIB**
- ❖ **SPARE OR BACK RIBS OVEN  
ROASTED**
- ❖ **OVEN ROASTED RABBIT IN  
LIGHT TOMATO AND  
VEGETABLES SAUCE**
- ❖ **TRIPPA**

## **SURF N TURF**

### **STEAK WITH CHOICE OF**

**LOBSTER TAIL ‡ SHRIMP SKEWER ‡ SCALLOPS ‡ FRESH GRILLED  
FISH**