

Hors-d'oeuvre

New England Clam Chowder (home made) 10

PEI Mussels 15

white wine, garlic, shallots, touch of cream

Colossal Shrimp Cocktail 16

Ceviche salsa/shrimp & avocado

Escargot a la Bourguignonne 15

herbal garlic butter sauce, grilled ciabatta

Grilled Portobello Mushroom 12

blue cheese, arugula salad

Eggplant Rollatini 15

ricotta, spinach, garlic, spices, melted cheese, tomato sauce

Burrata Caprese 14

heirloom tomatoes, olive oil/basil drizzle

Salade

Red Rooster Salad 10

organic field greens, tomatoes, cucumber, red onion, walnuts, goat cheese, raspberry vinaigrette

Shopska Salad 10

traditional Bulgarian chopped salad

tomatoes, cucumbers, roasted red peppers, red onions, parsley, shredded Bulgarian feta
(comes with all ingredients only)

Frisée Beets Salad 10

roasted almonds, orange segment, citrus vinaigrette

Entrée

Cordon bleu 26

stuffed chicken tender loin w/ham, Swiss cheese, crème of mushroom sauce, mashed potatoes, roasted asparagus

Chicken Milanese 26

panko pan-fried, topped with Mediterranean salad

Roasted Quail 28

tomato/mushroom risotto

Maple leaf farms Duck 29

parsnip puree & vegetables, red wine reduction

Fresh Tagliatelle 28

Jumbo shrimp, asparagus, roasted red peppers, spinach, cream sauce

Faroe Islands Salmon 28

mashed potatoes, vegetables, beurre blanc sauce

Pacific Cod 28

Creamy polenta, mushroom-cream sauce, fried parsnip

Bouillabaisse 29

Fish of the day, scallops, p.e.i. mussels, clams, shrimp, potatoes, fennel saffron rouille

Boeuf Bourguignon 28

tender pot roast, mashed potatoes & vegetables

*Boneless Ribeye Steak au Poivre 35

mashed potatoes, vegetables, green peppercorn sauce

*NZ Rack of Lamb 36

sautéed spinach, mashed potatoes & vegetables

Plate charge on all Entrees 5

*This menu item can be cooked to your liking.

*Consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.