



# UPPER CRUST SUPPER

## TO START

### **House Salad**

mixed greens with cherry tomato, endive, cucumber, sweet peppers and pita croutons, tossed in our lemon dressing

~or~

### **Onion Soup**

made with mild and sweet Bermuda onions, topped with gruyere cheese and baked

## ENTREES

### **Beef Wellington**

Certified Angus Beef tenderloin with foie gras and mushroom duxelle, wrapped in puff pastry and baked, with baked potato, buttered vegetables finished with truffle pan sauce

~or~

### **Crab Crusted Salmon**

Atlantic salmon baked and crusted with jonah crab, served with basmati rice, market vegetables and finished with a sherry wine butter sauce

~or~

### **Parmesan Crusted Shrimp**

Flash fried, parmesan panko crust, basmati rice, daily vegetables & a basil pesto sauce

~or~

### **Chicken Parmigiana**

Crusted in herbed bread crumbs, fried crisp and served with parmesan risotto, daily vegetables and topped with marinara sauce and mozzarella cheese

~or~

### **Pork Schnitzel**

Boneless porkloin breaded, panfried & topped with button mushrooms and a red wine demi glaze, served with mashed potatoes and sauteed vegetables

## DESSERT

### **Granny Smith Apple Pie**

whipped cream and fresh fruit

**27.<sup>95</sup>**

(not including 15% gratuity)