



VALENTINE'S DINNER MENU 2023 21

APPETIZER

Lobster Bisque*

Sauteed head on Jumbo Shrimp

French lentils, citrus-butter*

Salmon 3 Ways

smoked, tartare, caviar, beets and avocado*

Charcuterie

prosciutto, salami, creamy blue cheese, manchego, olives

Dry Mission Figs & Gorgonzola

puff pastry, port reduction

Arugula & Pear Salad

pumpkin seeds, dried sour cherries, apple cider vinaigrette*

ENTREE

Ribbon Pasta

winter squash and greens, root vegetables, chardonnay-butter sauce

Lobster-Fennel Risotto

Saffron-Fennel broth*

Grilled Halibut

cauliflower puree, spaghetti squash, caper-lemon butter sauce*

Albaloo Polo

pomegranate glazed chicken over sour cherry basmati rice* (Vegetarian option available)

Rack of Lamb

roasted vegetables, broccolini, merlot reduction*

Individual Beef Wellington

center cut filet mignon and mushrooms wrapped in puff pastry, grilled asparagus, brandy peppercorn sauce

Grilled New York Strip Steak

fingerling potatoes*

DESSERT

Valentine Chocolate Paradise for Two

peacock volcano, torte, mousse cups*

Bourbon Pecan Tart

cinnamon ice cream

Very Berry Bread Pudding

served warm with vanilla ice cream

Espresso Crème Brûlée*

Poached Pear

Champagne Sabayon*

LUNCH 100

SANDWICHES (AVAILABLE UNTIL 5PM)

All Sandwiches served with Homemade Tortilla Chips and wholesome Coleslaw. Choice of French or multi-grain baguette or Gluten-Free Bread

HUMPHREY BOGART

\$16.50

Prosciutto di Parma, Fresh Mozzarella, tomato, basil and olive oil

JAMES DEAN

\$16.50

Warm chicken breast, Muenster cheese, honey mustard, lettuce tomato

SOUTHWESTERN BLT

\$15.50

Bacon, Avocado, Lettuce, Tomato, Ancho Chili Mayo.

SOPHIA LOREN

\$15.50

House roasted natural turkey breast, warm Brie, tomato pesto lettuce and tomato

MARILYN MONROE

\$15.50

Turkey, Ham, Swiss, Peacock Cole-slaw, Dijonnaise sauce

GENE KELLY

\$15.50

Grilled Portobello mushroom, avocado, tomato, roasted red pepper, Tomato pesto.

PAUL NEWMAN

\$15.50

Roasted eggplant & peppers, warm Brie cheese, pesto, lettuce & tomato

LUNCH MAIN COURSES (AVAILABLE UNTIL 5PM)

BAKED RAVIOLI

\$20.95

Baked cheese ravioli over sautéed spinach with garden tomato sauce, topped with Mozzarella cheese

RIGATONI PASTA WITH CHICKEN

\$22.95

Rosé sauce of slow braised tomatoes, light cream and basil

HARVEST FETTUCCINI

\$21.95

Spinach, Corn, Sweet Peas, Julienned Vegetables, Artichoke Saffron stewed tomato sauce

SEAFOOD JAMBALAYA	\$29.95
Shrimp, Cod, Salmon, Mussels, Saffron Basmati Rice*.	
JUMBO LUMP CRAB CAKE	\$24.95
Served with coleslaw, Peacock Fries	
GRILLED ORGANIC CHICKEN BREAST	\$24.95
Vegetables, barbeque aioli, Peacock Fries*	
GRILLED GRASS-FED NY STRIP LOIN STEAK*	\$37.95
Peacock Fries, Cabernet Reduction 12oz/16oz37.95/46	
BLACKENED SCOTTISH SALMON FILET	\$29.95
Grilled tomatoes, sautéed spinach, Tropical fruit salsa*	
GRILLED SCOTTISH SALMON FILET	\$29.95
mixed greens, tomato salsa	
SPECTACULAR COMBINATIONS	
SOUP WITH A SIDE MED SALAD OR CAESAR SALAD	\$17.95
VEGETARIAN CHILI WITH SIDE MED SALAD OR CAESAR SALAD	\$18.50
½ SANDWICH WITH SIDE MED SALAD OR A SIDE CAESAR SALAD	\$19.50
½ SANDWICH WITH SIDE OF VEGETARIAN CHILI	\$19.50
PEACOCK CAFÉ WEEKDAY BRUNCH AND MORE... (SERVED UNTIL 4PM)	
BREAKFAST SANDWICH	\$13.95
Scrambled Eggs, ham, Cheddar on a croissant, fruit salad	
SIMPLY SCRAMBLED EGGS	\$13.95
Accompanied by fruit and a toasted bagel	
OMELET OF EGG WHITE	\$17.95
spinach, roasted peppers, black bean relish with fruit	
PEACOCK OMELET	\$17.95
ham, mushrooms, mix of cheeses, grilled onions, Home-fried potatoes	
SMOKED SALMON OMELET	\$17.95
onions, capers and sour cream, Home-fried potatoes	
MAZIAR'S PANCAKES	\$13.95
Organic multi-grain orwhite Flour, uniquely thin and light, with bananas and walnuts in a warm syrup.	
THE ALL AMERICAN	\$15.50
Two eggs, choice of bacon, ham or chicken sausage, Peacock fries.	
STEAK & EGGS	\$19.95
Grilled Medallions with two eggs over easy & Peacock fries.	

SMOKED SALMON PLATTER	\$18.95
Bagel, cream cheese, Bermuda onions, capers, horseradish.	
THE "GHODSI"	\$23.95
Spinach, mushroom and black truffle Quiche topped with grilled shrimp and a side arugula-endive salad, citrus dressing	
"DOCTOR'S" ULTIMATE EGGS	\$22.95
Open-face Omelet of egg whites and saffron stewed tomatoes Jumbo lump crabmeat, topped with smoked salmon	
SIDE DISHES 6	
SAUTÉED SPINACH	
PEACOCK FRIES	
GRILLED ASPARAGUS	
APPLEWOOD SMOKED BACON	
TWO EGGS	
FRUIT SALAD	
GRILLED SWEET POTATO	
CHICKEN SAUSAGE	
SOUPS, APPETIZERS & STARTER SALADS	
TOMATO BISQUE	\$8.50
Peacock Café classic Tomato Soup Puree, touch of cream	
VEGETARIAN CHILI*	\$9.50
Tomato, Beans, Mushrooms, Tofu, topped with Cheese and Sour Cream	
NACHOS*	\$15.50
Vegetarian Chili, grated Cheeses, fresh Guacamole, Sour Cream and Tomato Salsa	
FRIED CALAMARI	\$15.50
Spicy Tomato Sauce and Ginger-Lime Aioli	
TOMATO & MOZZARELLA *	\$13.50
Basil-olive oil & sea salt	
MED SALAD*	\$9.50
Assorted greens, Dijon vinaigrette	
CAESAR SALAD	\$9.50
Hearts of romaine, Parmesan cheese, homemade croutons	
PEACOCK SALAD *	\$12.50
Hearts of romaine, Parmesan cheese, homemade croutons	
MAIN COURSE SALADS	

CAESAR SALAD	\$22.95
Hearts of romaine lettuce, Parmesan cheese, homemade croutons Vegetables \$18.95 Grilled chicken \$20.95 Grilled shrimp \$22.95	
AHI TUNASALAD *	\$21.95
Over arugula and endive salad, sesame-lemon dressing	
SALMON CAKE SALAD	\$21.95
Organic greens, quinoa salad, ginger-lime aioli	
CAJUN SPICED CHICKEN BREAST SALAD*	\$21.95
mixed greens, avocado, walnuts, citrus dressing	
GRILLED STEAK SALAD *	\$24.95
Mixed greens, asparagus, Gorgonzola cheese, balsamic vinaigrette	
LOBSTER SALAD *	\$34.95
Steamed Lobster, arugula, mango-citrus dressing	
SPARKLING WINES / WINES BY THE GLASS	
NV Brut, ST HILAIRE, France	\$12.00
NV Brut Rose´, ALBERT BICHOT, Burgundy, France	\$14.00
NV Brut, CLARA C, Prosecco, Italy	\$12.00
NV Brut, THIBAUT-JANNISON, Charlottesville, Virginia	\$18.00
NV Brut, TAITTINGER, France	\$28.00
WHITE/ROSE 6OZ 9OZ	
2020 Chardonnay, CAMBRIA, Katherine's Vineyard, CA	\$13.00
2020 Chardonnay, WHALE ROUTE, Grand Reserve, Australia	\$12.00
2020 Chablis, DOMAINE LONG-DEPAQUIT, Burgundy, France	\$15.00
2021 Pinot Grigio, BENVOLIO, Italy	\$11.00
2020 Rose', DECOY, BY DUCKHORN, CA	\$12.00
2021 Rose', FLEUR DE PRAIRIE, Provence, France	\$14.00
2019 Albariño, VIN de MARS, Rias Baixas, Spain	\$12.00
2020 Sauvignon Blanc, LA CAUSSADE, Bordeaux, France	\$12.00
2020 Sauvignon Blanc, KOHA, Marlborough, New Zealand	\$12.00
2020 Arneis, ROERO ARNEIS, by Bruno Giacosa, Piedmont, Italy	\$14.00
2021 Sauvignon Blanc (Sancerre style), MENTOU-SALON, Loire, FR	\$16.00
2019 Chardonnay, HARTFORD COURT, Russian River, CA	\$16.00

RED 6OZ 9OZ

2018 Cabernet Sauvignon, COLUMBIA, Columbia Valley, WA	\$11.50
2018 Pinot Noir, NIELSON, Santa Rosa, CA	\$11.00
2018 Malbec, TERRAZAS, Reserve, Mendoza, Argentina	\$12.50
2019 Chianti Classico, POGGIO VIGNOSO, Tuscany, Italy	\$11.50
2019 Bordeaux Blend, LES CADRANS de LASSEGUE, Grand Cru, St. Emilion, France	\$18.00
2016 Sangiovese, Super Tuscan, TOLAINI, AL PASSO, Tuscany, Italy	\$14.00
2019 Pinot Noir, LYRIC, by Etude, Santa Barbara County, CA	\$15.50
2019 Cabernet Sauvignon, OBERON, Napa, CA	\$18.00
2019 Cabernet Sauvignon, CAYMUS, Napa Valley, CA	\$38.00

PEACOCK BEERS

SOFIE	\$16.90
BELGIAN STYLE SAISON, CHICAGO	

GUINNESS	\$9.50
IRELAND, DRAUGHT CAN	

BASS	\$7.00
ENGLAND, PALE ALE	

ORVAL	\$14.50
BELGIAN, TRAPPISTE BEER	

LEFFE BLONDE	\$7.00
BELGIAN ALE	

LEFFE BROWN	\$7.00
BELGIAN BROWN ALE	

HOEGAARDEN	\$7.50
BELGIAN WHEAT	

DUVEL	\$12.00
BELGIAN GOLDEN ALE	

GOOSE ISLAND	\$7.00
CHICAGO, IPA	

STELLA ARTOIS	\$7.00
BELGIAN PILSNER	

SANDWICHES (AVAILABLE UNTIL 5PM)

All Sandwiches served with Homemade Tortilla Chips and wholesome Coleslaw. Choice of French or multi-grain baguette or Gluten-Free Bread

HUMPHREY BOGART \$16.50

Prosciutto di Parma, Fresh Mozzarella, tomato, basil and olive oil

JAMES DEAN \$16.50

Warm chicken breast, Muenster cheese, honey mustard, lettuce tomato

SOPHIA LOREN \$15.50

House roasted natural turkey breast, warm Brie, tomato pesto lettuce and tomato

MARILYN MONROE \$15.50

Turkey, Ham, Swiss, Peacock Cole-slaw, Dijonnaise sauce

GENE KELLY \$15.50

Grilled Portobello mushroom, avocado, tomato, roasted red pepper, Tomato pesto.

PAUL NEWMAN \$15.50

Roasted eggplant & peppers, warm Brie cheese, pesto, lettuce & tomato

LUNCH MAIN COURSES (AVAILABLE UNTIL 5PM)

BAKED RAVIOLI \$20.95

Baked cheese ravioli over sautéed spinach with garden tomato sauce, topped with Mozzarella cheese

RIGATONI PASTA WITH CHICKEN \$22.95

Rosé sauce of slow braised tomatoes, light cream and basil

BLACKENED SCOTTISH SALMON FILET \$28.95

Grilled tomatoes, sautéed spinach, Tropical fruit salsa*

GRILLED SCOTTISH SALMON FILET \$28.95

mixed greens, tomato salsa

GRILLED GRASS-FED NY STRIP LOIN STEAK \$37.95

Peacock Fries, Cabernet Reduction*

SPECTACULAR COMBINATIONS

SOUP WITH A SIDE MED SALAD OR CAESAR SALAD \$17.50

VEGETARIAN CHILI WITH SIDE MED SALAD OR CAESAR SALAD \$18.50

½ SANDWICH WITH SIDE MED SALAD OR A SIDE CAESAR SALAD \$19.50

½ SANDWICH WITH SIDE OF VEGETARIAN CHILI \$19.95

PEACOCK CAFÉ BRUNCH CLASSICS AND MORE... (SERVED UNTIL 4:00 PM)

BREAKFAST SANDWICH \$13.95

Scrambled Eggs, ham, Cheddar on a croissant, fruit salad

SIMPLY SCRAMBLED EGGS	\$13.95
Accompanied by fruit and a toasted bagel	
OMELET OF EGG WHITE	\$17.95
spinach, roasted peppers, black bean relish with fruit	
PEACOCK OMELET	\$17.95
ham, mushrooms, mix of cheeses, grilled onions, Home-fried potatoes	
SMOKED SALMON OMELET	\$17.95
onions, capers and sour cream, Home-fried potatoes	
FRENCH TOAST	\$14.95
strawberries sautéed in butter, brown sugar, a touch of Balsamic vinegar AVAILABLE SATURDAY AND SUNDAY ONLY	
“GLUTEN FREE” CINNAMON RAISIN “FRENCH TOAST”	\$14.95
Side of warm syrup with bananas AVAILABLE SATURDAY AND SUNDAY ONLY	
MAZIAR’S PANCAKES	\$13.95
Organic Multi-grain or White Flour, uniquely thin and light, with bananas and walnuts in a warm syrup	
THE ALL AMERICAN	\$15.50
Two eggs, choice of bacon, ham or chicken sausage, breakfast potatoes	
CORNED BEEF HASH	\$18.50
poached eggs and Hollandaise sauce	
PEACOCK EGGS BENEDICT	\$18.50
Poached organic eggs overgrilled ham or smoked salmon topped with Hollandaise sauce & Peacock fries AVAILABLE SATURDAY AND SUNDAY ONLY	
PEACOCK EGGS CHESAPEAKE	\$19.50
Poached organic eggs with lump crabmeat Topped with Hollandaise sauce & Peacock fries AVAILABLE SATURDAY AND SUNDAY ONLY	
STEAK & EGGS	\$19.95
Grilled Medallions with two eggs over easy & Peacock fries	
SMOKED SALMON PLATTER	\$18.95
Bagel, cream cheese, Bermuda onions, capers, horseradish	
THE “GHODSI”	\$23.95
Spinach, mushroom and black truffle Quiche topped with grilled shrimp and a side arugula-endive salad, citrus dressing	
“DOCTOR’S” ULTIMATE EGGS	\$23.95
Open-face Omelet of egg whites and saffron stewed tomatoes Jumbo lump crabmeat, topped with smoked salmon	
SIDE DISHES 6	
SAUTÉED SPINACH	
PEACOCK FRIES	
GRILLED ASPARAGUS	

APPLEWOOD SMOKED BACON

TWO EGGS

FRUIT SALAD

GRILLED SWEET POTATO

CHICKEN SAUSAGE

SOUPS, APPETIZERS & STARTER SALADS

TOMATO BISQUE **\$8.50**

Peacock Café classic Tomato Soup Puree, touch of cream

VEGETARIAN CHILI* **\$9.50**

Tomato, Beans, Mushrooms, Tofu, topped with Cheese and Sour Cream

NACHOS* **\$15.50**

Vegetarian Chili, grated Cheeses, fresh Guacamole, Sour Cream and Tomato Salsa

FRIED CALAMARI **\$15.50**

Spicy Tomato Sauce and Ginger-Lime Aioli

TOMATO & MOZZARELLA * **\$13.50**

Basil-olive oil & sea salt

MED SALAD* **\$9.50**

Assorted greens, Dijon vinaigrette

CAESAR SALAD **\$9.50**

Hearts of romaine, Parmesan cheese, homemade croutons

PEACOCK SALAD * **\$12.50**

Hearts of romaine, Parmesan cheese, homemade croutons

MAIN COURSE SALADS

CAESAR SALAD **\$22.95**

Hearts of romaine lettuce, Parmesan cheese, homemade croutons Vegetables \$18.95 Grilled chicken \$20.95 Grilled shrimp \$22.95

AHI TUNASALAD * **\$21.95**

Over arugula, sesame-lemon dressing

SALMON CAKE SALAD **\$21.95**

Organic greens, quinoa salad, ginger-lime aioli

CAJUN SPICED CHICKEN BREAST SALAD* **\$21.95**

mixed greens, avocado, walnuts, citrus dressing

GRILLED STEAK SALAD * **\$24.95**

Mixed greens, asparagus, Gorgonzola cheese, balsamic vinaigrette

LOBSTER SALAD *	\$34.95
Steamed Lobster, arugula, mango-citrus dressing	
SPARKLING WINES / WINES BY THE GLASS	
NV Brut, ST HILAIRE, France	\$12.00
NV Brut Rose´, ALBERT BICHOT, Burgundy, France	\$14.00
NV Brut, Prosecco, CONCA d'ORO, Italy	\$12.00
NV Brut, THIBAUT-JANNISON, Charlottesville, Virginia	\$18.00
NV Brut, TAITTINGER, France	\$28.00
WHITE/ROSE 6OZ 9OZ	
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2021 Pinot Grigio, BENVOLIO, Italy	\$11.00
2020 Rose', DECOY, BY DUCKHORN, CA	\$12.00
2021 Rose', FLEUR DE PRAIRIE, Provence, France	\$14.00
2019 Albariño, VIN de MARS, Rias Baixas, Spain	\$12.00
2020 Sauvignon Blanc, LA CAUSSADE, Bordeaux, France	\$12.00
2020 Sauvignon Blanc, KOHA, Marlborough, New Zealand	\$12.00
2020 Arneis, ROERO ARNEIS, by Bruno Giacosa, Piedmont, Italy	\$14.00
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RED 6OZ 9OZ	
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2019 Cabernet Sauvignon, OBERON, Napa, CA	\$18.00
2019 Cabernet Sauvignon, CAYMUS, Napa Valley, CA	\$38.00
PEACOCK BEERS	
SOFIE	\$16.90
BELGIAN STYLE SAISON, CHICAGO	
GUINNESS	\$9.50
IRELAND, DRAUGHT CAN	
BASS	\$7.00
ENGLAND, PALE ALE	
ORVAL	\$14.50
BELGIAN, TRAPPISTE BEER	
LEFFE BLONDE	\$7.00
BELGIAN ALE	
LEFFE BROWN	\$7.00
BELGIAN BROWN ALE	
HOEGAARDEN	\$7.50
BELGIAN WHEAT	
DUVEL	\$12.00
BELGIAN GOLDEN ALE	
GOOSE ISLAND	\$7.00
CHICAGO, IPA	
STELLA ARTOIS	\$7.00
BELGIAN PILSNER	

DINNER 100

SOUPS, APPETIZERS & STARTER SALADS

TOMATO BISQUE*	\$8.50
Peacock Café classic Tomato Soup Puree, touch of cream	
PISTACHIO SOUP*	\$12.00
with Citrus and Cream, Ground Pistachio Garnish	
VEGETARIAN CHILI*	\$9.50
Tomato, Beans, Mushrooms, Tofu topped with Cheese and Sour Cream	
HUMMUS & MEDITERRANEAN OLIVES	\$11.00
ROASTED BEETS AND GOAT CHEESE*	\$11.50
Organic Olive Oil and balsamic vinegar*	

DOLME* **\$13.50**

Grilled stuffed Grape Leaves, Yogurt-Cucumber and Feta.

NACHOS* **\$15.50**

Vegetarian Chili, grated Cheeses, fresh Guacamole, Sour Cream and Tomato Salsa

MAIN COURSE SALADS

CAESAR SALAD **\$22.95**

Hearts of romaine lettuce, Parmesan cheese, homemade croutons Vegetables \$18.95 Grilled chicken \$20.95 Grilled shrimp \$22.95

AHI TUNASALAD * **\$21.95**

Arugula, sesame-lemon dressing

SALMON CAKE SALAD **\$21.50**

Organic greens, quinoa salad, ginger-lime aioli

CAJUN SPICED CHICKEN BREAST SALAD* **\$21.95**

Mixed Greens, Avocado, Walnuts, Citrus Dressing

GRILLED STEAK SALAD* **\$24.95**

Mixed greens, asparagus, Gorgonzola cheese, balsamic vinaigrette

LOBSTER SALAD **\$32.95**

Steamed lobster, Arugula, Mango-Citrus Dressing

BURGERS

BURGER BURGER **\$16.50**

100% Ground Chuck, Peacock Fries

CHEESE BURGER **\$17.50**

100% Ground Chuck, selection of Cheddar, Provolone, Swiss or Muenster, Peacock Fries

BISTRO BURGER **\$19.95**

100% Ground Chuck Crumbled Gorgonzola, sautéed Mushrooms, grilled Onions, Peacock fries

VEGGIE BURGER **\$16.50**

House Blend Patty of Tofu, Corn, Spinach and Rice, topped with Tomato, Muenster, Pesto and Arugula, side of Quinoa Salad

GRILLED TURKEY BURGER **\$17.50**

Guacamole, Tomato Salsa, Peacock Fries

CURRY LAMB BURGER **\$18.95**

Yogurt-Cucumber Sauce, L.T.O. Peacock Fries

SALMON CAKE BURGER **\$19.50**

Ginger-Lime Aioli, Peacock Fries

***GLUTEN FREE ITEMS FOR YOUR PLEASURE**

A SUGGESTED 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

MAIN COURSES

ROASTED SCOTTISH SALMON*	\$29.95
Grilled Sweet Potato, Asparagus, Salsa Verde	
JUMBO LUMP CRABCAKES	\$39.95
Baby Vegetables, Remoulade	
SEAFOOD JAMBALAYA*	\$29.95
Mussels, Shrimp, Cod, Salmon, Saffron Basmati Rice	
OVEN-ROASTED WHOLE MEDITERRANEAN BRONZINO*	\$38.95
cooked on the bone, served over Spinach and Mushrooms, Fingerling Potatoes, Fennel-Butter Sauce	
MAHI TORSH-O SHIRIN*	\$28.95
Pistachio Crusted Grouper over Sautéed Spinach, Sweet n Sour sauce of Dried Apricot, Figs, Sour Cherries & Almond	
GRILLED ORGANIC CHICKEN BREAST*	\$24.95
Mixed Vegetables, Peacock Fries, Barbecue Aioli	
ALBALOO POLO, POMEGRANATE GLAZED ROASTED HALF CHICKEN*	\$28.95
Sour Cherry Basmati Rice blend	
QAYMEH*	\$25.95
Aromatic Stew of Lamb, Yellow split Peas, Tomatoes and Sundried Limes, Basmati Rice	
GRILLED CENTER CUT FILET MIGNON*	\$39.95
Mashed Potatoes, Grilled Asparagus, Brandy-Peppercorn Sauce	
GRILLED GRASS-FED NY STRIP LOIN STEAK*	\$37.95
Peacock Fries, Cabernet Reduction	
CRAB & PESTO RISOTTO*	\$29.95
Lump Blue Crab and Parmesan	
WILD MUSHROOM RISOTTO*	\$24.95
Black Truffle-Pecorino	
BAKED RAVIOLI	\$20.95
Cheese Ravioli, Sautéed Spinach, Garden Tomato Sauce, Fresh Mozzarella	
HARVEST FETTUCCINE	\$21.95
Spinach, Corn, Sweet Peas, Julienned vegetables, artichoke Saffron stewed tomato sauce	
RIGATONI PASTA WITH CHICKEN	\$22.95
Rose sauce of slow braised tomatoes, light cream and basil	
THE PEACOCK CAFE JUICE BAR	
All Juices and smoothies are MADE TO ORDER, all with whole natural fruits and vegetables, NO sugar or sugar products are added. As each juice or smoothie is made to order, please limit the number of ingredients to five, Thank you Fruit options include: apple, banana, grapefruit, lime, lemon, mango, orange, pineapple, and strawberry, as well as vegetables such as beet, carrot, celery, ginger and kale for your pleasure. Suggested combinations include:	
SMOOTHIES(12OZ)	\$6.95
(Please note that Smoothies are blended with ice)	

BANANACINO SMOOTHIE	\$6.95
of banana, espresso, honey with skim milk	
CAFE SMOOTHIE	\$6.95
blend of banana, strawberry, and honey with skim milk	
CALIFORNIA SMOOTHIE	\$6.95
blend of apple, banana and strawberry	
ICEBERG SMOOTHIE	\$6.95
refreshing natural lemonade	
MANGO TANGO SMOOTHIE	\$6.95
blend of banana, mango, orange and pineapple	
BLUEBERRY I SALAND SMOOTHIE	\$6.95
blueberries, pineapple, banana, coconut water	
JUICES (12OZ)	\$7.95
served in a chilled glass, no	
SUN RISE	\$7.95
orange and strawberry	
POWER OF "C"	\$7.95
orange, grapefruit, lime and strawberry	
RED ZINGER	\$7.95
apple, beet, carrot and ginger	
GREEN GODDESS	\$7.95
kale, celery, lime and cucumber	
ENERGIZER	\$7.95
carrot, apple, celery and ginger	
IRON MAN	\$7.95
kale, carrot, beet and ginger	
FRESH LEMONADE	\$4.50
ADD ALL NATURAL MINT OR PASSION FRUIT OR STRAWBERRY	
(please add .50)	
Add all natural mint or passion fruit or strawberry (please add .50)	
SMALL PLATES AND APPETIZERS	
HUMMUS & MEDITERRANEAN OLIVES	\$9.50
ROASTED BEETS AND GOAT CHEESE	\$9.50
Organic Olive Oil and balsamic vinegar*	

BRUSCHETTA OF CHERRY TOMATOES- FRESH MOZZARELLA	\$10.50
olive oil and balsamic vinegar	
PARTNERS IN WINE	\$15.50
Artisanal Cheeses, cured meats, olives	
DOLME	\$12.50
Grilled stuffed Grape Leaves, Yogurt-Cucumber and Feta*	
NACHOS*	\$15.50
Vegetarian Chili, grated Cheeses, fresh Guacamole, Sour Cream and Tomato Salsa	
TUNA TARTARE	\$16.50
Marinated Cucumber, Seaweed Salad, Sesame-lemon dressing, Wasabi	
FRIED CALAMARI	\$15.50
Spicy Tomato Sauce and Ginger-Lime Aioli	
STEAMED MUSSELS*	\$16.50
Provençal style with Leeks, Tomatoes, Lemon and White Wine	
*GLUTEN FREE ITEMS FOR YOUR PLEASURE	
OUR COMMITMENT TO QUALITY	
WE PROUDLY PURCHASE AND USE SOME OF THE FINEST QUALITY RAW INGREDIENTS AVAILABLE IN THE MARKET AND ARE COMMITTED TO SUPPORTING SUSTAINABLE FARMING AND FISHING. WE ACQUIRE AND USE ORGANIC FLOUR, CHICKENS AND CAGE-FREE/ORGANIC EGGS. ALL OUR BEEF AND LAMB IS AT LEAST USDA CHOICE GRADE AND ENTIRELY FREE OF GROWTH HORMONES AND ANIMAL BI-PRODUCTS.	
SPARKLING WINES BY THE GLASS	
NV Brut, ST HILAIRE, France	\$12.00
NV Brut Rose', ALBERT BICHOT, Burgundy, France	\$14.00
NV Brut, Prosecco, CONCA d'ORO, Italy	\$12.00
NV Brut, THIBAUT-JANNISON, Charlottesville, Virginia	\$18.00
NV Brut, TAITTINGER, France	\$28.00
WHITE/ROSE 6OZ 9OZ	
2020 Chardonnay, CAMBRIA, Katherine's Vineyard, CA	\$13.00
2020 Chardonnay, WHALE ROUTE, Grand Reserve, Australia	\$12.00
2020 Chablis, DOMAINE LONG-DEPAQUIT, Burgundy, France	\$15.00
2021 Pinot Grigio, BENVOLIO, Italy	\$11.00
2020 Rose', DECOY, BY DUCKHORN, CA	\$12.00
2021 Rose', FLEUR DE PRAIRIE, Provence, France	\$14.00

2019 Albariño, VIN de MARS, Rias Baixas, Spain	\$12.00
2020 Sauvignon Blanc, LA CAUSSADE, Bordeaux, France	\$12.00
2020 Sauvignon Blanc, KOHA, Marlborough, New Zealand	\$12.00
2020 Arneis, ROERO ARNEIS, by Bruno Giacosa, Piedmont, Italy	\$14.00
2021 Sauvignon Blanc (Sancerre style), MENTOU-SALON, Loire, FR	\$16.00
2019 Chardonnay, HARTFORD COURT, Russian River, CA	\$16.00
RED 6OZ 9OZ	
2018 Cabernet Sauvignon, COLUMBIA, Columbia Valley, WA	\$11.50
2018 Pinot Noir, NIELSON, Santa Rosa, CA	\$11.00
2018 Malbec, TERRAZAS, Reserve, Mendoza, Argentina	\$12.50
2019 Chianti Classico, POGGIO VIGNOSO, Tuscany, Italy	\$11.50
2019 Bordeaux Blend, LES CADRANS de LASSEGUE, Grand Cru, St. Emilion, France	\$18.00
2016 Sangiovese, Super Tuscan, TOLAINI, AL PASSO, Tuscany, Italy	\$14.00
2019 Pinot Noir, LYRIC, by Etude, Santa Barbara County, CA	\$15.50
2019 Cabernet Sauvignon, OBERON, Napa, CA	\$18.00
2019 Cabernet Sauvignon, CAYMUS, Napa Valley, CA	\$38.00
OLD FASHION SHERRY	\$15.00
LAW'S BOURBON, PEDRO RODRIGUEZ CRÈME SHERRY, BITTERS, PARISIENNES CHERRIES	

KIDS MENU 17

KID'S BREAKFAST

(SERVED UNTIL 4PM)

TWO PANCACKES, BANANA SLICES IN WARM SYRUP	\$5.95
SCRAMBLED EGGS, CHICKEN SAUSAGE LINK AND FRENCH FRIES	\$6.50
KID'S ENTREES	
KID PASTA, PENNE WITH TOUCH OF BUTTER AND PARMESAN	\$6.50
MINI CHEESE BURGER WITH FRIES	\$6.50
GRILLED CHEESE SANDWICH WITH FRIES	\$6.50
GRILLED CHICKEN STRIPS, FRIES	
OVEN ROASTED WILD ISLES SALMON, STEAMED CARROTS AND BEANS	\$12.95

GRILLED PETITE FILET MIGNON WITH FRIES **\$12.95**

KID'S DESSERTS

CHOCOLATE CHIP COOKIE WITH WHIPPED CREAM **\$1.75**

VANILLA ICE CREAM TOPPED WITH CHOCOLATE SYRUP **\$2.50**

KID PROFITEROLES **\$3.25**

KID'S SMOOTHIES

ORANGE-STRAWBERRY OR ORANGE-BANANA **\$3.50**

This Menu is Available For Children under 12 years old only

JUICE BAR 15

SMOOTHIES (12oz)

(Please note that Smoothies are blended with ice)

BANANACINO SMOOTHIE **\$7.95**

of banana, espresso, honey with skim milk

CAFE SMOOTHIE **\$7.95**

blend of banana, strawberry, and honey with skim milk

CALIFORNIA SMOOTHIE **\$7.95**

blend of apple, banana and strawberry

ICEBERG SMOOTHIE **\$7.95**

refreshing natural lemonade

MANGO TANGO SMOOTHIE **\$7.95**

blend of banana, mango, orange and pineapple

BLUEBERRY ISLAND SMOOTHIE **\$7.95**

blueberries, pineapple, banana, coconut water

Juices (12oz)

served in a chilled glass, no ice

SUN RISE **\$8.95**

orange and strawberry

POWER OF "C" **\$8.95**

orange, grapefruit, lime and strawberry

RED ZINGER **\$8.95**

apple, beet, carrot and ginger

GREEN GODDESS **\$8.95**

kale, celery, lime and cucumber

ENERGIZER	\$8.95
carrot, apple, celery and ginger	
IRON MAN	\$8.95
kale, carrot, beet and ginger	
FRESH LEMONADE	\$4.95
Add all natural mint or passion fruit or strawberry (please add .50)	

WINE LIST - WHITE WINES 82

WINES BY THE GLASS

WHITES

2017 ALBARINO, RAMON BILBAO, RIAS BAIXAS, SPAIN	\$10.50
crisp and smooth, light body, some minerality	
2016 CHARDONNAY, A BY ACACIA, CA	\$9.50
Un-oaked, crisp and subtle fruit, elegant finish	
2014 CHARDONNAY, CAMBRIA, BENCHBREAK, SANTA MARIA VALLEY, CA	\$12.50
Apples, peaches, lime blossoms and vanilla, oaky	
2017 PINOT GRIGIO, CANTINA ANDRIAN, SUDTIROL, ITALY	\$12.00
Dry, Crisp, vibrant flavors of lemon, peach, honeydew, lilac	
2016 ROSE', MINUTY, PROVENCE, FRANCE	\$10.00
complex aromas, flavors of ripe red fruits, balanced acidity	
2016 RIESLING, J LOHR, MONTEREY, CA	\$10.00
ripe fruit, great balance, smooth finish	
2016 SAUVIGNON BLANC, MATANZAS CREEK, CA	\$11.50
crisp, refreshing, light on fruit, dry white wine	
2017 SAUVIGNON BLANC, KOHA, MARLBOROUGH, NEW ZEALAND	\$10.00
subtle tropical fruit, dry with long finish	
2016 SANCERRE, MOULIN DES VRILLERES, LOIRE, FRANCE	\$14.50
Crisp and dry, citrus, grapefruit, well balanced acidity	
2015 CHARDONNAY, STAGS' LEAP, NAPA VALLEY, CA	\$15.50
well balanced, light oak, layers of fruitiness and complexity, long finish	
CHAMPAGNE & SPARKLING WINES BY GLASS	
NV BRUT, JP CHENET, FRANCE	\$10.00
Refreshing and full of crispy bubbles, excellent aperitif	
NV BRUT ROSE', VEUVE DU VERNAY, FRANCE	\$11.00
well balanced, refreshing, aromas of summer berries	

NV BRUT, CONCA D'ORO, PROSECCO, ITALY	\$11.50
Golden apple, white peach and honeysuckle	
NV BRUT, THIBAUT-JANNISON, VIRGINIA	\$18.00
A world class sparkling wine from local terroir	
NV BRUT, MOËT & CHANDON IMPERIAL, RESERVE, FRANCE	\$22.00
CHAMPAGNE AND SPARKLING WINES	
NV CHANDON, BRUT, CA .375ML	\$22.00
NV BRUT, JP CHENET, FRANCE	\$36.00
NV BRUT ROSE´ , VEUVE DU VERNAY, FRANCE	\$44.00
NV PROSECCO, SANTA MARGHARITA, ITALY	\$62.00
NV THIBAUT-JANNISON, BRUT BLANC DE BLANC, VIRGINIA	\$69.00
NV MOET & CHANDON IMPERIALE, BRUT RESERVE, FRANCE	\$86.00
NV THIBAUT-JANNISON, CUVÉE D' ETAT, BLANC DE BLANC, VIRGINIA	\$96.00
NV BRUT, TAITTAINGER, BRUT, FRANCE	\$110.00
NV VEUVE CLIQUOT, YELLOW LABEL, FRANCE	\$130.00
2008 LOUIS ROEDERER, VINTAGE, REIMS, FRANCE	\$175.00
2013 PALMES D'OR BRUT, EPERNAY, FRANCE	\$210.00
2007 BRUT, PERRIER-JOUET, BELLE EPOQUE, FRANCE	\$225.00
NV VEUVE CLIQUOT PONSARDIN BRUT, YELLOW LABEL, 1.5 LT	\$250.00
2009 BRUT, DOM PERIGNON, FRANCE	\$365.00
NV BRUT, KRUG, 165EME EDITION, GRAND CRU, FRANCE	\$395.00
1993 MOET CHANDON CUVÉE, DOM PERIGNON, OENTHEQUE, FR	\$795.00

MONDAYS

30% OFF ALL BOTTLES OF WINE (EXCLUDING CHAMPAGNE) WITH YOUR ENTRÉE. NOT VALID FOR PARTIES OF MORE THAN 6 GUESTS
MAY NOT BE COMBINED WITH ANY OTHER PROMOTION OR DISCOUNTS. MAXIMUM OF 3 BOTTLES FOR EACH TABLE.

WHITE WINES SELECTION

2017 ALBARINO, RAMON BILBAO, RIAS BAIXAS, SPAIN	\$39.00
2015 RIESLING, J LOHR, MONTEREY, CA	\$36.00
2016 RIESLING, POET'S LEAP, LONG SHADOW, COLUMBIA VALLEY, WA	\$44.00
2014 PINOT GRIGIO, STELLINA DI NOTTE, DELLE VENEZIE, ITALY	\$34.00

2017 PINOT GRIGIO, CANTINA ANDRIAN, SUDTIROL, ITALY	\$46.00
2016 PINOT GRIGIO, BARONE FINI, VALDADIGE, ITALY	\$48.00
2016 PINOT GRIGIO, SANTA MARGHERITA, VALDADIGE, ITALY	\$64.00
2016 PINOT GRIS, ADELSHEIM, WILLAMETTE VALLEY, OR	\$49.00
2016 PINOT GRIS, WILLAKENZIE ESTATE, WILLAMETTE VALLEY, OR	\$62.00
2016 ROSÉ, MINUTY, PROVENCE, FRANCE	\$39.00
2017 ROSE, WILLAKENZIE, WILLAMETTE VALLEY, OR	\$65.00
2017 SAUVIGNON BLANC, KOHA, MARLBOROUGH, NEW ZEALAND	\$38.00
2016 SAUVIGNON BLANC, MATANZAS CREEK, SONOMA COUNTY, CA	\$42.00
2017 SANCERE, MOULIN DES VRILLERES, LOIRE, FRANCE	\$56.00
2016 SAUVIGNON BLANC, GALERIE, NAISSANCE, NAPA VALLEY, CA	\$75.00
2014 SAUVIGNON BLANC, ILLUMINATION, CA	\$95.00
2014 SAUVIGNON BLANC, EDMOND, ALPHONSE MELLOTT, FRANCE	\$145.00
2014 CHARDONNAY, A BY ACACIA, CA	\$36.00
2015 CHARDONNAY, CHEHALEM INOX, WILLAMETTE VALLEY, OREGON	\$44.00
2015 CHARDONNAY, CHEHALEM INOX, WILLAMETTE VALLEY, OREGON	\$44.00
2014 CHARDONNAY, CAMBRIA, SANTA MARIA VALLEY, CA	\$48.00
2015 CHABLIS, MOREAU-NAUDET, CHABLIS, FRANCE	\$54.00
2015 CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER RANCHES, CA	\$56.00
2015 CHARDONNAY, ACACIA, CARNEROS, CA	\$59.00
2016 CHARDONNAY, STAGS' LEAP, NAPA VALLEY, CARNEROS, CA	\$60.00
2016 CHARDONNAY, WALT, SONOMA COAST, SONOMA, CA	\$64.00
2015 CHARDONNAY, DOMAINE LES VIUX MURS, POUILLY FUISSE, BURGUNDY, FR	\$65.00
2015 CHARDONNAY, HESS COLLECTION, THE LIONESS, NAPA VALLEY, CA	\$135.00
2016 CHARDONNAY, FAR NIENTE, NAPA VALLEY, CA	\$145.00
2015 CHARDONNAY, LOUIS JADOT, CHASSAGNE MONTRACHET, BEAUNE, FRANCE	\$150.00
AFTERWARDS	
GRAND MARNIER	\$10.00

HENNESSY VS	\$12.00
BAS-ARMAGNAC, CHATEAU DU TARIQUET VSOP	\$14.00
CALVADOS, BOULARD	\$14.00
HENNESSY VSOP	\$18.00
DELAMAIN, GRAND CHAMPAGNE, 1ER CRU COGNAC, FRANCE	\$38.00
MARTELL, CORDON BEU	\$40.00
HENNESSY XO	\$55.00
MARTELL XO	\$50.00
HENNESSY PARADIS	\$125.00
AVION 44	\$28.00
FAMILY STYLE LARGER BOTTLES	
AMARONE, SARTORI, DELLA VALPOLICELLA, ITALY 3L	\$245.00
CABERNET SAUVIGNON BLEND, ARCHIPEL, SONOMA COUNTY, CA 3L	\$375.00

WINE LIST - RED WINES 77

REDS BY GLASS SELECTION

2016 MERLOT, BEAULIEU VINEYARD, COASTAL ESTATES, CA	\$9.50
smooth black cherry, plum and mocha flavors, medium body	
2017 COTE DU RHONE, BERTHET-RAYNE, RHONE, FRANCE	\$11.00
classic Rhone Blend, light to medium body, keeps you coming back for more	
2016 CABERNET SAUVIGNON, SKYFALL, COLUMBIA VALLEY, WA	\$11.50
Currants, cranberry and vanilla with rich tannins and full bodied	
2016 PINOT NOIR, MURPHY GOODE, CA	\$10.50
Plum, blackberry, red rose and violet notes, vanilla with earthy finish	
2016 MALBEC, TERRAZAS RESERVE, MENDOZA, ARGENTINA	\$12.50
Deep violet color, ripe dark fruits and complex texture	
2014 CHIANTI CLASSICO, TENUTA DI ARCENO, ITALY	
Nice bouquet, notes of rich ripe cherries, blackberries, well balanced	
2014 MERLOT, STAGS' LEAP, NAPA VALLEY, CA	\$18.00
Ripe fruit, a world of spices, long cherry finish	
2014 SUPER TUSCAN BLEND, AL PASSO, TOLAINI, TUSCANA, ITALY	\$14.50
Deep and dark and powerful with flavors of black plum and blackberry	

2016 BORDEAUX BLEND, NEWTON, SKYSIDE, CLARET, NORTH COAST, CA	\$15.50
intense flavors of black cherry and currant, balanced with a touch of oak	
2014 PINOT NOIR, LYRIC, BY ETUDE, CA	\$14.50
medium body, dry pinot noir with berry flavors, long finish	
2015 CABERNET SAUVIGNON, RODNEY STRONG, KNIGHT'S VALLEY, SONOMA, CA	\$17.50
hint of blackberries and dark plums, soft tannins, long finish	
RED WINES SELECTION	
2016 MERLOT, BEAULIEU VINEYARDS "BV", CA	\$32.00
2017 COTE-DU-RHONE, BERTHET-RAYNE, FRANCE	\$42.00
2013 BORDEAUX BLEND, REYNEKE, CAPSTONE, SOUTH AFRICA	\$58.00
2016 MERLOT, MOLLEDOOKER, THE SCOOTER, AUSTRALIA	\$62.00
2012 MERLOT, SILVERADO, MT GEORGE VINEYARD, NAPA VALLEY, CA	\$69.00
2014 MERLOT, STAGS' LEAP, NAPA VALLEY, CA	\$70.00
2013 BORDEAUX, CAPBERN GASQUETON, ST. ESTEPHE, FRANCE	\$82.00
2015 CHATEAUNEUF DU PAPE, LES SINARDS, FAMILLE PERRIN, FRANCE	\$85.00
2014 MERLOT, DUCKHORN, NAPA VALLEY, CA	\$95.00
2012 MERLOT, DARIOUSH, NAPA VALLEY, CA	\$110.00
2014 GARNACHA, HONORO VERA, CALATAYUD, SPAIN	\$39.00
2016 CABERNET FRANC, POLLAK, ESTATE GROWN, MONTICELLO, VA	\$65.00
2014 PETIT VERDOT, BLUESTONE, VA	\$75.00
2015 SHIRAZ, MOLLEDOOKER, "THE BOXER", MCLAREN VALE, AUSTRALIA	\$78.00
2015 MALBEC, TERRAZAS RESERVA, MENDOZA, ARGENTINA	\$48.00
2014 MALBEC, CATENA ALTA, MENDOZA, ARGENTINA	\$95.00
2013 TEMPRANILLO, RAMON BILBAO, RIOJA, SPAIN	\$62.00
2011 TEMPRANILLO, REJON, SPAIN	\$85.00
2011 CHIANTI CLASSICO, TENUTA DI ARCENO, ITALY	\$42.00
2014 SUPER TUSCAN BLEND, AL PASSO, TOLAINI, TUSCANA, ITALY	\$54.00
2013 BAROLO, CA VIOLA, DOGLIANI, ITALY	\$92.00
2016 PINOT NOIR, MURPHY-GOODE, CA	\$42.00
2014 PINOT NOIR, LYRIC, BY ETUDE, SANTA BARBARA, CA	\$52.00

2012 PINOT NOIR, ARMELLE ET BERNARD RION, BOURGOGNE, FRANCE	\$69.00
2015 PINOT NOIR, THE CALLING, RUSSIAN RIVER, CA	\$72.00
2014 PINOT NOIR, SOKOL BLOSSER, DUNDEE HILL, OR	\$79.00
2015 PINOT NOIR, WILLAKENZIE, GISELE, YAMHILL-CARLTON, OR	\$87.00
2014 PINOT NOIR, ANGELA, YAMHILL-CARLTON, OR	\$92.00
2013 PINOT NOIR, LA CREMA, DUNDEE HILLS, OR	\$95.00
2015 PINOT NOIR, HARTFORD COURT, RUSSIAN RIVER,CA	\$98.00
2014 PINOT NOIR, NUITS ST. GEORGES, 1ER CRU "LES MURGERS",FRANCE	\$165.00
2015 CABERNET SAUVIGNON, SKYFALL, COLUMBIA VALLEY, WA	\$42.00
2015 CABERNET SAUVIGNON, ST FRANCIS, SONOMA COUNTY, CA	\$59.00
2015 CABERNET SAUVIGNON, STERLING, NAPA VALLEY, CA	\$65.00
2013 CABERNET SAUVIGNON, RUTHERFORD HILL, NAPA VALLEY, CA	\$72.00
2015 CABERNET SAUVIGNON, RODNEY STRONG, KNIGHTS VALLEY, SONOMA, CA	\$75.00
2014 CABERNET SAUVIGNON, RAMEY, NAPA VALLEY, CA	\$92.00
2014 CABERNET SAUVIGNON, SILVERADO, ESTATE GROWN, NAPA VALLEY, CA	\$95.00
2014 CABERNET SAUVIGNON, RODNEY STRONG, RESERVE, ALEXANDER VALLEY, CA	\$98.00
2013 CABERNET SAUVIGNON, FREEMARK ABBEY, NAPA, CA	\$105.00
2015 CABERNET SAUVIGNON, FAUST, NAPA VALLEY, CA	\$140.00
2014 CABERNET SAUVIGNON, SILVEROAK, ALEXANDER VALLEY, CA	\$175.00
2015 CABERNET SAUVIGNON, SHAFER, ONE POINT FIVE, NAPA VALLEY, CA	\$185.00
2011 CABERNET SAUVIGNON, STARLITE, SONOMA, CA	\$225.00
2015 CABERNET SAUVIGNON, DARIUSH, NAPA VALLEY, CA	\$245.00
2015 CABERNET SAUVIGNON, HEWITT, RUTHERFORD-NAPA VALLEY, CA	\$265.00
2014 CABERNET SAUVIGNON, NEWTON, YOUNTVILLE, NAPA VALLEY, CA	\$290.00
2008 CABERNET SAUVIGNON, OPUS ONE, NAPA VALLEY, CA	\$425.00
Port, Dessert Wines & More...	
CROFT 10 YEARS AGED TAWNY	\$12.00
SAMBUCA, ROMANO	\$9.00

LEMONCELLO	\$7.00
CHATEAU ROUMIEU, SAUTERNES	\$12.00
GRAPPA	\$11.00
MARTINIS	
QUEEN ELIZABETH	\$11.00
Gin, Dubonnet, Freh Mint	
CHOCOLATE MARTINI	\$11.50
Whipped Vodka, Godiva Dark Chocolate Liquer	
SICILIAN LEMONDROP	\$11.00
Citron Vodka, Limoncello, Lemon juice	
POMEGRANATE MARTINI	\$11.50
Vodka, Pama liqueur, Pomegranate juice	
MARGARITA SELECTION	
HOMEMADE MIX, BLUE ORGANIC AGAVE, FRESH LIME JUICE	
Sauza Silver. Casa Noble Blanco, Patron Silver, Don Julio Patron Repasado, Casa Noble Repasado, Patron Gold, Don Julio 1942, Avion 44	
CLASSIC MARGARITA ON THE ROCKS	
POMEGRANATE MARGARITA	
TROPICAL MARGARITA	
DESSERTS 42	
PEACOCK CHOCOLATE VOLCANO*	\$11.50
a la mode	
POACHED PEAR WITH PISTACHIO ICE CREAM*	\$11.00
saffron cardamom syrup	
WARM APPLE TART	\$10.00
a la mode	
WHITE & DARK CHOCOLATE MOUSSE*	\$9.50
WHITE CHOCOLATE CHEESECAKE*	\$11.00
topped with Bailey's cream, walnut crust	
WARM BOURBON PECAN TART	\$10.00
cinnamon ice cream	
COOKIES & ICE CREAM	\$7.50
warm chocolate chip cookies, vanilla ice cream	

TRADITIONAL SICILIAN MINI CANNOLI	\$8.50
sheep's milk ricotta	
DUO OF ICE CREAM OR SORBET	\$7.50
please ask your server for the daily selection	
ARTISANAL HANDCRAFTED CHEESE BOARD	\$16.50
Amish raspberry-beet jelly, peach jam	
PORT/DESSERT WINES/GRAPPA	
SAUTERNES CHATEAU RAUMIEH	\$12.00
TAWNY PORT CROFT 10YR	\$12.00
GRAPPA JACOPO POLI	\$18.00
LIMONCELLO	\$8.00
SPECIALITY COFFEES/HOT COCKTAILS	
BOURBON COFFEE	\$14.00
Bulliet bourbon, Bailey's	
NUTTY COFFEE	\$13.00
Frangelico, espresso liqueur, whipped cream	
MINT COFFEE	\$12.00
Bailey's, crème de menthe, whipped cream	
PEACOCK ICED COFFEE	\$12.00
caramel vodka, coffee liqueur, Bailey's	
SCOTCH / WHISKY / WHISKEY	
GLENLIVET HIGHLAND 12YR / 15YR	\$13.00
GLENFIDDICH HIGHLAND 12YR / 14YR	\$15.00
GLENDRONACH 15YR	\$15.00
BENRIACH	\$15.00
AUCHENTOSHAN	\$14.00
DALWHINNIE	\$14.00
TULLAMORE DEW	\$13.00
BALVENIE	\$16.00
DOUBLEWOOD 12YR - \$14.00 / CARIBBEAN CASK 14YR - \$16.00	
LAGAVULIN ISLAY 16YR	\$18.00
MACALLAN 12YR / 15YR	\$16.00

ABERLOUR 12YR / 16YR / A' BUNADH	\$16.00
OBAN	\$16.00
JOHNNIE WALKER RED / BLACK / PLATINUM / BLUE	\$10.00
MIDLETON VERY RARE	\$55.00
COGNAC / ARMAGNAC & MORE	
HENNESSEY VS / VSOP / PARADIS	\$18.00
CHATEAU TARIQUET BAS-ARMAGNAC VSOP	\$16.00
DARROZE 1991 / 1978 BAS-ARMAGNAC	\$48.00
BAPT & CLEM'S CALVADOS	\$16.00
MARTELL CORDON BLEU / XO CALVADOS	\$40.00
AVION 44	\$28.00

CATERING 26

CATERING MENU ITEM

Assorted cheeses & cracker platter

Assorted fresh cut vegetables with dip

Vegetarian mediterranean pasta salad

Assortment of Peacock Sandwiches cut in bite size. Wide selection available

Hyrollers: lavash bread spread with cheese, tomato, sprouts, fresh basil rolled and cut into finger

With turkey or ham

Belgian endives with Eggplant puree & Pomegranate

Tomato Mozzarella bruschetta

Tomato and mozzarella on a stick or Belgina endives

Tomato and mozzarella on a stick or Belgina endives

Homemade Chips, guacamole and tomato salsa

Mushrooms and goat cheese tartlets

Mini crabcakes, ramoulade sauce

Grilled creole jumbo shrimp with cocktail sauce

Mini meatballs

Grilled chicken skewers

Chicken fingers

Mini Beef Wellington

Cheese Burger sliders with choice of cornichon, sauteed mushrooms & onion

Puff pastries filled with seafood or Vegetable

Baby rack of lamb

SWEETS

Profiteroles

Chocolate chip cookies

Assorted mini tarts

WEEKLY PRIX FIX MENU 17

FIRST COURSE

PISTACHIO SOUP*

SAUTEED CALAMARI*

tomatoes, leek, white wine-butter sauce

ARUGULA & GOUDA SALAD*

dried cranberries, pumpkin seeds, balsamic vinaigrette

WATERMELON SALAD*

feta cheese, mint, fig balsamic vinaigrette

ENTRÉE

PEACOCK CAFÉ STEAK & FRIES*

brandy-peppercorn sauce

GRILLED WAHOO*

wild mushrooms, artichokes, fingerling potatoes, white wine-butter sauce

BONELESS RIBEYE 18oz.*

grilled baby bok choy, fingerling potatoes, herbed butter (please add \$10.00)

SEAFOOD JAMBALAYA*

mussels, shrimp, cod, salmon, saffron basmati rice

HARVEST FETTUCCINI PASTA (vegan)

spinach, corn, sweet peas, julienned vegetables, artichoke saffron stewed tomato sauce

DESSERTS

MIXED FRESH BERRIES & SORBET*

PEACOCK CHOCOLATE VOLCANO*

vanilla ice cream

BANANA-PECAN BREAD PUDDING

caramel sauce, cinnamon ice cream

WHITE & DARK CHOCOLATE MOUSSE*

STRAWBERRY-SAFFRON-ROSE "TRUFFLE COOKIE"*

elegant, gluten free cookies by Chef Koo's Kitchen

DINNER PRIX FIX \$44 17

STARTER

TOMATO BISQUE

TOMATO & MOZZARELLA SALAD

sea salt, basil olive oil*

CAESAR SALAD

parmesan cheese, homemade croutons

MED SALAD

organic mixed greens, crisp vegetables, Dijon vinaigrette dressing*

ENTRÉE

GRILLED FREE-RANGE CHICKEN BREAST*

Peacock Fries, Baby Vegetables, BBQ Aioli

BAKED CHEESE RAVIOLI

Sautéed spinach and garden tomato sauce

OVEN ROASTED SCOTTISH SALMON FILET*

Grilled sweet potatoes and asparagus, salsa verde

RIGATONI PASTA WITH GRILLED CHICKEN BREAST

Rosé sauce

GRILLED LONDON BROIL SIRLOIN STEAK*

Peacock Fries, Pepper-Corn reduction sauce (prepared medium-rare to medium)

DESSERT

PEACOCK CHOCOLATE VOLCANO*

with vanilla ice cream

WHITE AND DARK CHOCOLATE MOUSSE

WARM APPLE TART

vanilla ice cream

CANNOLI

DUO ICE CREAM*

DINNER PRIX FIX \$55 25

STARTER

(Please choose Three of the following)

PISTACHIO SOUP

TOMATO BISQUE SOUP

PEACOCK SALAD

ARUGULA, TOASTED WALNUTS, FETA CHEESE, OVER RED-PEPPER VINAIGRETTE, TOPPED BALSAMIC VINAIGRETTE *

APPLE AND GOAT CHEESE SALAD

ASSORTED GREENS, RAISINS, ALMONDS, CHAMPAGNE VINAIGRETTE*

CAESAR SALAD

HEARTS OF ROMAINE, PARMESAN CHEESE, HOMEMADE CROUTONS

MED SALAD

OF ORGANIC ASSORTED GREENS, CRISP VEGETABLES, DIJON VINAIGRETTE DRESSING*

ENTRÉE

(Please choose any Five of the following)

AHI TUN SALAD

MIXED GREENS, CITRUS VINAIGRETTE*

GRILLED SHRIMP

A TOP CAESAR SALAD

CRAB & PESTO RISOTTO*

HARVEST FETTUCCINI

ARTICHOKE, SEASONAL VEGETABLES, SAFFRON STEWED TOMATO SAUCE

ALBALOO POLO, POMEGRANATE GLAZED HALF CHICKEN

SOUR-CHERRY BASMATI RICE*

OVEN ROASTED WILD ISLE SALMON FILET

GRILLED SWEET POTATOES & ASPARAGUS, SALSA VERDE*

PISTACHIO CRUSTED COD

SAUTÉED SPINACH, PERSIAN SWEET N SOUR SAUCE OF DRIED APRICOTS, FIGS AND ALMONDS*

JUMBO LUMP CRAB CAKES

SAUTÉED VEGETABLES, REMOULADE SAUCE*

FILET MIGNON

GRILLED ASPARAGUS, MASHED POTATO, CABERNET PEPPER-CORN SAUCE

DESSERT

(Please choose Three of the following)

WARM APPLE TART

VANILLA ICE CREAM

WHITE CHOCOLATE BAILEY’S CHEESE CAKE

WALNUT CRUST

PEACOCK CHOCOLATE VOLCANO

A LA MODE*

CANNOLI

WHITE & DARK CHOCOLATE MOUSSE*

CHOCOLATE GANACHE CAKE

WITH RASPBERRY COLIS

DUO ICE CREAM*

HORS D’OEUVRES SELECTION 10

List of hors d’ouvres: Approximate Hors d’oeuvres

(Please choose up to 4 items)

TOMATO MOZZARELLA BRUSCHETTA

EGGPLANT PUREE WITH POMEGRANATE ON BELGIAN ENDIVES

TUNA TARTARE ON SEAWEED SALAD

MINI CRABCAKES, REMOULADE SAUCE

GRILLED CREOLE SHRIMP WITH TWO SAUCES

GRILLED CHICKEN STRIPS WITH SESAME-HONEY-MUSTARD AND BBQ SAUCES

BEEF AND TURKEY BURGER SLIDERS

DESSERT: MINI ASSORTED TARTS

List of bar beverages: Approximate Bar
