

# ~Main Course~

## Nightly Fish/Seafood Special

MP

### Mixed Grill

Moroccan-Spiced Marinated Chicken,  
\* Beef Tenderloin Medallion & Lamb Merguez  
Roasted Vegetable Couscous  
\$27

### Pork Osso Buco

Braised Pork Shank with Fresh Herbs & White Wine  
(Chives, Rosemary, Tarragon, Lemon Juice & Fresh Parsley)  
Whipped Potatoes & Seasonal Vegetables  
\$27

### \* Grilled Filet Mignon aux Confit d'Oignon et d'Échalotes

Confit of Onion & Shallots  
Whipped Potatoes & Sautéed Fresh Vegetables  
(Or Simply Grilled)  
\$29

### \* Grass-Fed Grilled Loin Lamb Chops

Mint-Chimichurri Sauce  
Whipped Potatoes & Sautéed Fresh Vegetables  
\$25

### Chef's Choice Pasta

\$18-24

Add Grilled Chicken \$4 Add Scallops \$7 Add Shrimp \$6

## Vietnamese Selections:

### Cà Ri Chay

Tofu Cutlet with Mild Curry, Coconut Milk, Apple,  
Summer Squash, Asparagus, Peas, Cardamom and Toasted Pumpkin Seeds over Jasmine Rice  
\$19

### Cá Dủ Lơ Với Că Ri Đỏ

Oven Roasted Salmon Filet with Green Curry Sauce  
Jasmine Rice & Fresh Vegetables  
\$24

### Bò Nướng Vị

\* Grilled Skewers of Beef Tenderloin  
Vietnamese Spices, Lemongrass, Scallion Dipping Sauce  
Jasmine Rice, Sautéed Vegetables  
\$24

### Vịt Quay

Crispy Roast Duckling (partially boned) Shallot, Garlic, Hoisin, Ginger Sauce,  
Whipped Sweet Potatoes, Sautéed Fresh Vegetables  
\$25

### Cá Bô Tít

Jumbo Shrimp & Scallops, Lemongrass Curry Sauce,  
Fresh Vegetables & Rice Noodles  
\$24

(Available Vegan with Tofu Cutlet & Coconut Milk)

#### \*Consumer Advisory:

Though food may be cooked to order, consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

(20% Gratuity will be added to all tables of 6 or more.)