



## APPETIZERS

### Steamed New Zealand "Green Lip" Mussels

*Chanterelle mushrooms, lotus root,  
dry vermouth, micro Asian greens.*  
12.75

### Pan Seared Foie Gras

*Caramelized Granny Smith apple slices, roasted  
pistachios, Applewood-smoked bacon, Calvados glaze.*  
14.75

### Tart Du Jour

*Light pastry with a selected savory filling.*

### Terrine à la Maison

*A special selection prepared for the evening,  
served with a petite salad and  
grilled artisan bread.*  
11.75

### Shrimp Cocktail

*Tender poached shrimp  
served with classic cocktail sauce.*  
10.75

### Soup Du Jour

*Freshly prepared for the evening.*

## SALADS

### Fresh Spinach Salad

*Roasted root vegetables, warm Balsamic  
vinaigrette, goat cheese in a pastry crust.*  
9.25

### Classic Caesar Salad

*Crisp Romaine hearts, fresh Parmigiano-Reggiano  
cheese, herbed croutons and white anchovies.*  
8.75

### Baby Arugula Salad

*Gorgonzola cheese, dried cherries,  
Bosc pear slices and walnut vinaigrette.*  
9.25

### Mixed Field Greens

*Equinox Farm greens, European cucumber, grape  
tomatoes, & julienne endive with Sherry vinaigrette.*  
8.75

## ALL NATURAL GRILL ENTRÉES

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We are proud to serve Brandt natural beef. It comes exclusively from a single family-owned herd in California. These purebred steers are raised naturally and humanely. We believe that the quality of the steaks is superior.

**8 oz. Beef Tenderloin**  
38.75

**12 oz. Strip Steak**  
37.25

**10 oz. Flat Iron Steak**  
31.25

## OTHER GRILL SELECTIONS

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### Cranwell Mixed Grille

*Lamb loin chop, petite  
Filet Mignon, sea scallops.*  
36.75

### Grilled Swordfish Steak

*Fresh, "thick-cut" style.*  
29.75

### Fresh Catch of the Day

*Market price.*

### Grilled Lamb Loin Chops

*Three choice center-cut chops.*  
30.75

### Roasted Lobster Tails

*Canadian lobster tails,  
white wine, drawn butter.*  
35.75

### Grilled Salmon

*Fresh boneless filet served  
with your selection of a sauce.*  
28.75

## SELECTION OF SAUCES

### Meats

*Merlot sauce  
Garlic herb butter  
Roasted red pepper coulis*

### Seafood

*Garlic herb butter  
Mustard caper sauce  
Saffron cream sauce*

## SPECIALTY ENTRÉES

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### Domestic Rack of Lamb

*Hazelnut and quinoa crust,  
cranberry mint flan, lamb jus.*  
36.75

### Chocolate Stout Braised Osso Buco

*Roasted root vegetables, Porcini mushrooms  
and Taleggio DOP polenta.*  
29.95

### Grilled Monkfish

*White bean and pancetta stew,  
sautéed baby fennel, lobster curry broth.*  
28.75

### Confit of Duck

*Parsnip infused mashed potatoes, Lingonberry  
and white Balsamic gastrique.*  
29.75

### Coulubiatic of Arctic Char

*Wrapped in puff pastry, baby leeks braised  
with white wine, wild mushrooms.*  
28.75

### Vegetarian Selection of the Evening

### SPA SELECTION

#### Roasted Salmon

*Crimson lentils, baby arugula salad,  
roasted tomato vinaigrette.* 28.75  
495 calories, 17 grams of fat