

Starters

COLD SMOKED HADDOCK Dill Mustard Sauce

ST. LOUIS STYLE TOASTED

RAVIOLI

Beef and Herb Mix * Marinara

ESCARGOT

Roasted * Pesto Butter * Parmesan

FRIED ARTICHOKE HEARTS

Lemon Butter * Parmesan

SHRIMP COCKTAIL

LOBSTER RANGOON

Sweet & Sour Sauce

FRIED CAULIFLOWER BITES

Gouda Cream Sauce

BUFFALO DIP

With Crostini

FRIED CALAMARI

Marinara



SOUP DU JOUR

FRENCH ONION SOUP

Swiss Cheese

HOUSE SALAD

All dressings made in house

ROMAINE WEDGE SALAD

Smoked Bacon * Goat Cheese * Craisins * Walnuts - Add Grilled Chicken -, Tenderloin Steak - , Shrimp (3)

PETIT'S SIRLOIN

BURGER

Ground Tenderloin

BACON GOUDA BURGER

Gouda Cheese Sauce

FRIED ATLANTIC COD

Tartar Sauce

PRIME RIB SANDWICH

Swiss * Horseradish Sauce * Au Jus

CHICKEN BACON GOUDA

Fried or Grilled * Gouda Cheese Sauce

Served with house salad and choice of one side

8 oz FILET MIGNON

6 oz PETIT FILET

On Crostini * Drawn Butter

Bacon Wrapped * Drawn Butter

14 oz NEW YORK **STRIP**

Drawn Butter

GRILLED CHICKEN BREAST

Over risotto and served with a gouda cream sauce

Served with house salad and choice of one side

SEARED SALMON

Reduced Red Wine Sauce

SHRIMP ENTREE

Your Choice of Fried, Grilled, or Scampi

PAN SEARED SEA **SCALLOPS** Drawn Butter **BROILED HADDOCK**

Drawn Butter

GRILLED MAHI MAHI

Over risotto and served with a gouda cream sauce





Served with house salad

FRUTTI DI MARE

Linguine * Shrimp * Scallops * Cod * White Sauce

CHICKEN PARMIGIANO

Linguine * Fried or Grilled Chicken * Fresh Mozzarella and Parmesan

GOAT CHEESE MUSHROOM LINGUINE

VEGETARIAN PASTA

Your choice of red or white sauce Zucchini, Squash, Mushrooms & Tomatoes

~ Risotto ~

~ Twice Baked Potato ~

~ Baked Potato ~

~ Fries ~

~ Chef's Choice Vegetables ~

Gouda Cream Sauteed Mushrooms Sauteed Onions Pesto Scallops

Shrimp (3)

PETIT PAREE

