



## Dinner Menu

### Appetizers

West African Peanut Soup **\$5**

Grilled Pineapple, Spinach & Mandarin Orange Salad  
Served with a citrus Dijon vinaigrette **\$5**

Escargots with Mushrooms & Tomato  
in Garlic Parsley Butter **\$5**

### Entrées

Pan Fried Roasted Garlic and Basil Millet Patties  
With Buckwheat Pasta and Marinara Sauce **\$12**

Chicken Parmesan stuffed with Spinach, Feta cheese & Garlic  
With Basil Cream Sauce **\$14**

7 oz. Beef Tenderloin with Blueberry Demi-glaze or Sun dried Tomato butter **\$16**

Sautéed Shrimp with Spiced Mango Salsa & Puff Pastry **\$14**

Grilled Medallions of Pork with Polenta Corn cake  
Served Whiskey Apple Butter **\$13**

Seared Ostrich Cutlet with Red Wine Jaeger Sauce **\$14**

### Desserts

Chocolate Pecan Caramel Cheesecake **\$5**

Cinnamon Baked Apple  
in Puff Pastry served with Caramel Sauce **\$5**

Melon & Strawberry Salad  
Served with Vanilla Vinaigrette **\$5**