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# OPUS

restaurant & lounge

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## APPETIZERS

### **Escargot 8**

Sautéed escargots in a. bourbon garlic sauce finished with parsley

### **Cold Meat and Cheese Plate 17**

Weekly fresh imported cheese and dry meats

### **Chops of Lamb 9**

Grilled rack of lamb with a rflai harheque sauce

### **Fried baby octopus 8**

Citrus marinated, Horseradish aioli

### **Savory Basil and Tomato Tart 8**

Tomatoes and mozzarella layered with basil balsamic vinaigrette

### **Curried Chicken Brochette 7**

Marinated sweet & spicy grilled chicken skewered with onions and peppers

### **Tuna Carpaccio 9**

Ahi tuna chives and herbs topped with a watercress salad served with toast

### **Pizza Flambee 7**

Cream cheese ricotta and herbed tart with chefs daily topping

## SALADS

### **House Salad 6**

Frisee herbs tomato, red onion parmesan cheese; choice of 3 dressings: basil garlic balsamic, olive oil and lemon, currant vinaigrette

### **Wedge Salad 6**

Iceberg salad topped with bleu cheese, crispy bacon, tomato and red onion layered with basil garlic vinaigrette

### **Belgium Chefs Salad 9**

Julienne Swiss cheese, Serrano ham and bleu cheese tossed with Belgium endive and balsamic dressing

## **Goat cheese and beet salad 9**

Roasted beets, goat cheese, candied walnuts, mixed greens with a citrus balsamic vinaigrette

## **ENTREES**

### **Gnocchi Harlssa 17**

Gnocchi tossed with dried figs and a Moroccan cream sauce

### **Mediterranean Scallops 26**

Pan seared dayboat scallops, Pancetta, thyme and goat cheese risotto finished with a beurre blanc

### **Duck 26**

Pan seared duck breast with apricot & date Quinoa sautéed dandelion greens

### **Le Salmon du Chef 24**

Served with herbed lentils, spinach and a touch of yogurt

### **Chicken Fromage 23**

Half an herbed roasted chicken stuffed with boursin and cheddar cheeses,  
purple cauliflower mash and Haricot vert

### **Pasta Calantari 18**

Shallot, garlic, tomatoes, white wine tossed with fettuccine Noir finished with parmesan cheese

### **Bison Burger 15**

Vermont sharp cheddar, Cabernet onions, Dijon mustard on a focaccia roll & Bistro fries

### **Steak Frites 22**

Grilled 10 oz NY strip steak served with bistro fries, garlic aioli and seasonal vegetable

### **Filet Mignon 29**

Prime tenderloin hand cut with bleu cheese mash potato & grilled asparagus with a port wine finish

### **Earth and Sea 31**

Surf and turf d jour