



Dinner Menu

Appetizers

Asparagus Bisque

Crème Fraiche

\$9.00

Soup du Jour

The Chef's daily creation

\$9.00

Ceviche

Scallops, shrimp, fresh herbs, tomatoes, red onions, avocado and lemon juice

\$11.00

Tuna Au Poivre

Served on crispy wontons with pickled ginger and lemon aioli

\$12.00

Pan Seared Natural Sea Scallops

Orange and red pepper reduction sauce

\$13.00

Salads

Belgian Endive Salad

Crisp Belgian endive with frisee lettuce, Asian pears, Stilton cheese, spiced walnuts, and sliced figs with sherry walnut vinaigrette dressing

\$11.00

Goat Cheese and Baby Spinach Salad

Baby spinach, goat cheese, strawberries, roasted pine nuts, raspberry vinaigrette

\$10.00

Henley Park Salad

Mesclun greens, daikon sprouts, cherry tomatoes and julienne carrots with Banyul's vinaigrette dressing

\$9.00

Caesar Salad Coeur de Lion

Crisp romaine lettuce with ciabatta croutons, shaved parmiggiano-reggiano, house made Caesar dressing

\$10.00

Dinner Entrees

Mixed Grill Trio

*Lamb chop, jumbo prawns, beef tenderloin and cabernet demi glace
with potato au gratin, medley of baby vegetables*
\$40.00

Jumbo Lump Crab Cakes

With shrimp and asparagus risotto in a creamy rose' wine sauce
\$38.00

Grilled Beef Tenderloin

Whipped Yukon potatoes, sautéed shiitake mushrooms, fresh vegetables, and pinot noir reduction
\$36.00

Pan Seared Chilean Sea Bass

Over poached fennel, artichoke, pine nuts, and creamy tarragon butter sauce
\$34.00

Grilled Pork Chop

Whipped potatoes, broccolini, baby carrots and apricot sauce
\$26.00

Seared Organic Chicken Breast

Fingerling potatoes, asparagus, sautéed grapes, and ginger sauvignon beurre blanc
\$24.00

Pan Roasted Moularde Duck Breast

Potato gratin, yellow baby squash, carrots, caponata, and citrus demi glace
\$28.00

Grilled Vegetable Ravioli

House made ravioli in a roasted tomato and red pepper reduction
\$22.00