

Hors d' Oeuvres & Side Dishes

Chaud (Hot)

Crevettes Bordelaise (for 2)	19.00
Escargot de Bourgogne	13.00
Escargot aux Champignons	14.00
Fettuccini a la Alfredo (for 2)	14.00
Oysters Rockefeller	16.00

Froids (Cold)

Saumon Fume	13.00
Blue Point Oysters	14.00
Proscuitto et Melon	13.00
Mousse Pate	13.00
Jumbo Prawn Cocktail	18.00

Legumes

Les Espinards a la Creme	6.00
Champignons Saute	7.00

Soups

Soupe du Jour	6.00
Soupe a l'Oignon Gratinee	7.00

Salades

Les Espinards au Bacon (for 2) ..	17.00	La Salade Caesar (for 2)	18.00
Combination with Bay Shrimp	10.00	La Liaison Bella Vista (for 2)	19.00
(Hearts of Palm, Asparagus & Belgian Endive with Bay Shrimp)		(Mixed Greens with Bacon, Mushrooms, Cucumber, Avocado, Feta Cheese & Bay Shrimp)	
Mixed California Greens	7.00		
(Topped with Pine Nuts & Served with your Choice of Dressing)			

Desserts

(Please Allow 45 Minutes for these House Specialties)

Souffle Grand Marnier (for 2)	17.00	Fresh Raspberry Souffle (for 2)	19.00
Godiva Chocolate Souffle (for 2) ..	19.00	Fresh Strawberry Souffle (for 2)	18.00
Cerises Jubilees (for 2)	17.00		

Entrees

Abalone Dore	(Market Price)
(with Sliced Almonds)	
Australian Lobster Tail	(Market Price)
(Broiled & Served with Drawn Butter)	
La Liaison Bella Vista	35.00
(Petite Filet Mignon and Prawns)	
Calamari Dore	26.00
(Large Calamari Steak, Lightly Battered and Saute with Chardonay Cream Sauce)	
Crevettes Bordelaise	29.00
(Prawns Saute with White Wine, Lemon, Butter and Garlic)	
Filet of Sole Meuniere	26.00
(Filet of Petrale Sole in Light Batter, Saute with Chardonay Cream Sauce)	
Filet of Sole Florentine	29.00
(Poached with Chardonay Wine, Shallots, Lemon and Butter- Served on a bed of Spinach topped with Mousseline Sauce)	

Veau

Veau Scaloppini Chasseur	28.00	Veau au Poivre	28.00
(Saute Veal with Marsala Wine & Mushrooms)		(Saute Veal with Green Peppercorns in a light Dijon Mustard Sauce)	
Veau Picatta	28.00	Veau Saute Sec	28.00
(Saute Veal with Lemon, White Wine & Capers)		(Veal Saute with White Wine and Mushrooms)	

Volaille

Canard aux Lingonberries	31.00	Poulet a la Curacao	26.00
(Boneless Breast of Duck with Pinot Noir - Lingonberry Sauce)		(Breast of Chicken Saute with Tangerines & Seedless Grapes)	
Poulet a la Jerusalem	26.00		
(Chicken Saute with Artichokes & Mushrooms)			

Boeuf

Filet Mignon Maitre d' Hotel	33.00	New York Steak Maitre d' Hotel	33.00
Tournedos a la Rossini	35.00	Granadin de Boeuf	35.00
(Filet of Beef with Madeira Sauce, Pate de Foie Gras & Truffles)		(Filet saute in Brown Sauce, topped w Bernaise Sauce & Artichoke Heart)	
Steak au Poivre Flambe	34.00	Steak Diane	33.00
(Pepper Steak)		(Prepared in Dining Room)	