

Starters

- Portobello Mushroom*** 14
Large portobello mushroom sautéed in garlic butter and wine beef stock reduction. Filled with imported Greek goat cheese and topped with capers.
- Escargots Moselle*** 13
Snails sautéed in garlic butter nestled in mushroom caps and sprinkled with chopped walnuts.
- Smoked Salmon Tapas*** 12
Corn meal tapas topped with Atlantic Smoked Salmon and chipotle cream cheese; garnished with cilantro and capers.
- Marseille Mushrooms*** 14
Sautéed mushroom caps filled with shrimp and crabmeat in a light cream sauce. Topped with imported bleu cheese.
- Oysters Rockefeller*** 15
Baked oysters covered with our rich spinach purée and glazed with hollandaise sauce.
- Shrimp Fra Diavolo*** 15
Butterflied shrimp sautéed with paprika, spicy diced tomatoes and green onions.
- Pan Seared Sashimi*** 28
Mustard seed encrusted pan seared tuna; placed over mixed greens and drizzled with wasabi maple soy sauce.
- Sliced Tenderloin Sashimi*** 30
Thinly sliced center cut tenderloin with a medley of three of our Chef's specialty sauces.
- Appetizer Bouquet*** 45
One Portobello Mushroom, four Shrimp Fra Diavolo, four Oysters Rockefeller and four Escargots Moselle.
- Dungeness Crab Cake*** 21
Well seasoned crab cake made with whole lump crab pan seared, served over greens and drizzled with a lemon herb aioli.

Soups

- French Onion Soup Au Gratin*** 10
- Lobster Bisque*** 12
- Soup D'Jour*** 9

Specialty Salads

- Caesar Salad** 15
The classic Caesar salad; crisp romaine lettuce, served with España's special dressing of garlic, anchovies, lemon juice, extra virgin olive oil, Worcestershire sauce and a dash of Tabasco. Served with croutons, tomato wedges and topped with imported Parmigiano-Reggiano cheese.
- Cannes Spinach Salad** 15
Fresh baby spinach leaves with maple bacon pieces, chopped walnuts, red onion slices and fresh raspberries. Sprinkled with chopped egg and finished with a raspberry vinaigrette dressing.
- Mediterranean Salad** 15
Hearts of palm, tender artichoke bottoms, Kalamata olives, roasted red peppers, feta cheese and pepperoncini over a bed of fresh garden greens. Served with an Italian vinaigrette dressing.
- Greek Salad** 15
Slices of ripe tomatoes, cucumbers, red onions, green bell peppers, Kalamata olives, anchovy filets and sprinkled with feta cheese. Served with extra virgin olive oil and aged balsamic vinegar.
- Asparagus Palm Salad** 15
Herb roasted asparagus, chilled and topped with sliced hearts of palm. Served with our homemade vinaigrette dressing hollandaise sauce.
- Organic Butter Lettuce Salad** 15
Organic butter lettuce, with a champagne whole grain honey mustard dressing topped with caramelized spicy cayenne pecans and sliced Granny Smith apples.
- Bleu Cheese Cranberry Salad** 15
Mixed Spring greens topped with bleu cheese crumbles, minced sun-dried cranberries and walnuts. Finished with rum soaked raspberries in our own raspberry vinaigrette dressing.

Escoffier Dinner for Two

For a memorable dining experience, our chef and proprietor have designed a multi-course dinner for the most discriminating of diners. The menu is pre-selected for your dining convenience. A choice of a meat or fish entrée is available nightly. To enhance your pleasure, cordials and aperitifs have been selected to complement the night's selection of culinary treats.

- Five Course Escoffier Dinner for Two** 150
Appetizer, soup or salad, sorbet, entrée and dessert.
- Six Course Escoffier Dinner for Two** 160
Appetizer, soup, salad, sorbet, entrée and dessert.
- Seven Course Escoffier Dinner Two** 185
Appetizer, soup, salad, pasta, sorbet, entrée and dessert.

Entrées

All entrées are served with homemade sorbet and a specialty salad or soup of your choice.

Beef

Prime Tenderloin Filet-Oyster 45

A 10oz petite filet topped with sautéed oysters in a rich spinach cream mixture and hollandaise sauce.

Stone Ground Mustard Ribeye 42

12oz ribeye steak topped with a sauce of stone ground mustard, brandy and cream. Sprinkled with hazelnuts.

Wild Eye Mushroom Ribeye 43

Choice 12oz ribeye, topped with a variety of wild mushrooms drizzled with truffle oil and sautéed in a red wine sauce.

Tournedos Remy Martin XO 38

Medallions of prime beef tenderloin, sautéed in butter with shallots, tarragon, wild mushrooms and Madeira wine. Flamed with Remy Martin XO™ cognac.

Steak Au Poivre 36

12oz Prime New York strip, coated with cracked black peppercorns, sautéed with cognac and topped with a cream veal stock reduction.

Petite Filet 39

10oz center cut tenderloin with fresh roasted garlic and a cracked pepper rub.

Steak Saile 45

10oz filet mignon grilled to perfection; topped with a balsamic and portwine reduction; sautéed with sliced portobello mushrooms and pearl onions; garnished with grilled scallions.

Veal

Veal Frances 35

Tender veal cutlet dipped in cream, lightly breaded and sautéed in butter. Topped with a lemon butter sauce and garnished with lemon zest.

Veal Scaloppini Marsala 36

Tender veal cutlet, lightly breaded and sautéed in extra virgin olive oil. Topped with a marsala wine sauce with sliced mushrooms and green onions.

Veal Oscar 37

Tender veal cutlet, lightly breaded and sautéed in butter. Topped with béarnaise sauce and garnished with asparagus spears and shrimp.

Veal Chop 45

Grilled 12oz veal chop topped with sautéed mushrooms and artichokes with garlic butter and marsala wine reduction.

Poultry and Game

Calais Chicken 35

Grilled chicken breast, topped with shrimp and béarnaise sauce. Sprinkled with feta cheese and walnuts.

Chicken Marengo 35

Grilled chicken breast, topped with a sauce of white wine, diced tomatoes, onions, mushrooms and garlic. Served with bleu cheese crumbles and pecans.

Pollo Pavarotti 35

Chicken breast sautéed with tender artichoke bottoms, mushrooms, diced red peppers, green and black olives in a light cream and wine sauce.

Duck Au Poivre 45

Roasted duck coated with cracked black peppercorns. Topped with a cream cognac sauce.

Roasted Pheasant 45

Marinated pheasant; slowly roasted. Topped with a honey chipotle glaze.

Rack of Lamb 35

Tender Colorado lamb chops grilled with rosemary and topped with a rich lamb glaze.

Broiled Pork Loin 32

Bone in broiled pork loin. Topped with a spiced Granny Smith apple glaze.

Quail & Steak 45

4oz Quail stuffed with wild rice topped with a chile ancho glaze; accompanied with a 4oz medallion of Beef topped with crab meat and béarnaise sauce.

Seafood

Paella Española For Two 75

A Spanish tradition. An array of fresh seafood (shrimp, scallops, crawfish and mussels), with sausage and chicken. Simmered with saffron rice and vegetables.

Bouillabaisse 45

A seafood lovers delight. Crab, mussels, clams, shrimp, scallops, chunks of firm white fish and other seasonal seafood in a rich fish broth. Garnished with green onions.

Blackened Red Snapper 43

Filet of red snapper grilled with garlic, pepper, cayenne and topped with a lemon pepper sauce.

<i>Chilean Sea Bass</i>	45
Baked Chilean Sea Bass; topped with fresh whole lump crabmeat and sliced mushrooms in a beurre blanc sauce with capers and diced tomatoes.	
<i>Red Snapper</i>	44
Sautéed snapper on a bed of reduced spinach with feta cheese, mandarine oranges and walnuts. Topped with a chunky provencale sauce.	
<i>Filet of Dover Sole</i>	45
A filet of dover sole stuffed with new-born scallops, shrimp, mushrooms and shallots in a white cream sauce.	
<i>Orange Roughy Calais</i>	38
Broiled filet of orange roughy with lemon pepper and white wine. Filled with shrimp, scallops and crab meat. Topped with hollandaise sauce.	
<i>Red Snapper Marnier</i>	42
Grilled filet of red snapper topped with a sauce of white wine, garlic butter, lemon juice and herbs.	
<i>Shrimp Scampi</i>	38
Sautéed shrimp in white wine, fresh garlic, herbs and garlic butter.	
<i>Salmon Versailles</i>	39
Filet of salmon, lightly breaded and sautéed in butter. Topped with béarnaise sauce, almonds and capers.	
<i>Salmon Ceviche</i>	39
Diced fresh salmon cured in lime juice and spices mixed with sour cream capers and red onion garnished with avocado slices.	

Pasta

<i>Fettuccini Alfredo</i>	
Fettuccini pasta in a rich cream and cheese sauce, sprinkled with scallions topped with parmesan and romano cheese.	
<i>Served with Chicken</i>	30
<i>Served with Shrimp</i>	34
<i>Seafood Pasta Costa Brava</i>	30
Sautéed shrimp, scallops and mussels with garlic, diced tomatoes and cilantro. Tossed with fettuccini pasta and spicy red pepper flakes. Topped with imported parmesan and romano cheese.	
<i>Shrimp and Scallops Primavera</i>	36
Shrimp and scallops sautéed in garlic butter. Served with fresh broccoli and baby carrots. Tossed with fettuccini pasta in marinara sauce and topped with imported parmesan and romano cheese.	
<i>Vegetarian Angel</i>	25
Angel hair pasta sautéed with fresh assorted vegetables; in a basil olive oil sauce; garnished with fresh pine nuts and Romano cheese.	