

Rue 6800

GOURMET CUISINE



Apr 27th to 29th

Starters

LOBSTER BISQUE 6.50

SHRIMP COCKTAIL, lemon wedge, cocktail sauce 10.00

SPINACH SALAD, warm bacon vinaigrette 5.50

SMOKED SALMON WRAPPED ASPARGUS, hollandaise 8.00

Entrées

GRILLED FILET, blue cheese butter 26.50

PAN SEARED TROUT, orange beurre blanc 22.00

ARTICHOKE AND SUNDRIED TOMATO STUFFED CHICKEN,
boursin sauce 22.00

PORK CHOP, charred tomato salsa 24.25

Sides

roasted fingerling potatoes

Baked sweet potatoes

brussel sprouts

asparagus

Desserts

STRAWBERRY SHORTCAKE 4.50

CRÈME BRULEE 3.25

APPLE TARTLET 3.25

CONSUMER ADVISORY: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.