

PASSOVER À LA CARTE MENU

APPETIZERS

TRADITIONAL FRIED MATZO	5.95
CHICKEN SOUP <i>with Homemade Matzo Ball</i>	4.50
GEFILTE FISH <i>over a Bed of Greens with Carrots & Celery Served with Beet Horseradish</i>	6.95
CHOPPED CHICKEN LIVER <i>Served over a Bed of Greens with Wedges of Tomato, Finely Chopped Onion & Black Olives</i>	6.95

MAIN ATTRACTIONS

WHOLE CORNISH HEN <i>Stuffed with Raisin Apple Stuffing & Oven Roasted Accompanied by Vegetables</i>	20.95
DOVER SOLE <i>Grilled Whole & Filleted Tableside Served with Vegetables and Potatoes</i>	29.95
FRESH FILET OF NORWEGIAN SALMON <i>Lightly Seasoned & Grilled Finished with Blood Orange Vinaigrette</i>	18.95
TRADITIONAL TENDER BRISKET OF ROAST BEEF <i>Served with Oven Roasted Potatoes & Vegetables</i>	20.95
GRILLED BABY LAMB CHOPS <i>Marinated with Garlic & Fresh Rosemary Finished with a Honey Rosemary Demi-Glaze</i>	25.95
GRILLED BONELESS BREAST OF CHICKEN <i>Lightly Seasoned Topped with Sautéed Baby Artichoke Hearts, Spinach & Diced Tomatoes</i>	18.95
FILET OF ST. PETER <i>Livornese Style Sautéed with Plum Tomatoes, Onions, Basil & Olives</i>	20.95

DESSERTS

A VARIETY OF PASSOVER SPECIALTIES