



*Tamarack Lodge at Twin Lakes*

Special Appetizer for the evening	Market Price
Grilled Sea Scallops with European Seasonal Greens Tossed in a Asian Caesar Vinaigrette	13.
Fromage de France Sampler Plate French Imported Cheeses	11.
Wild Mushroom Strudel Baked in Filo Pastry with Spinach and Swiss Cheese, served with Marsala Anglaise & Herb Bordelaise	12.
Escargot Bourguignon Imported large escargot from the Burgundy region of France, baked en casserole in garlic-herb butter with Pernod	10.
Tonight's Soup	7.
French Onion Soup Gratinee with Ciabatta Croutons and Gruyere Cheese.	8.
Spring Mix Salad Seasonal and baby greens tossed with a rice wine vinaigrette topped with vegetable confetti and fried leeks	7.50
Spinach Salad Served with Madeira-Shallot Dressing, Radicchio, Stilton Blue Cheese and Roasted Pecans	7.50
Imported Worldwide Seafood Selection	Market Price

<b>Provençal Vegetable Wellington</b>	20.
Grilled eggplant, zucchini, peppers and herbed cheeses wrapped in puff pastry, served with roasted garlic and white courgette coulis	
<b>Walnut-Crusted Chicken Breast</b>	23.
Stuffed with Gruyere and leek compote, served on creamed spinach.	
<b>New Zealand Lamb Loin Provençal</b>	27.
Oven-roasted with oregano, finished with merlot jus and garlic confit	
<b>Filet Mignon Grilled aux Deux Sauces Prime Beef Tenderloin</b>	32.
Pan-seared and finished with a port wine demi-glace, oyster mushrooms and Stilton blue cheese	
<b>Mixed Game Selection</b>	28.
Grilled quail on pear mint salsa, elk medallions & natural raised Red Bordeaux wine marinated pork with chef's sauces	
<b>Elk Medallions au Poivre</b>	29.
Grilled medium-rare* and served with a juniper & blueberry sauce	
<b>Natural Raised Pork Mignon</b>	27.
With grilled Mano de Leon diver sea scallops and tomato herb béarnaise	

### **Please No Substitutions**

The split plate charge is \$8 \* Corkage fee is \$20 per 750 ml.

An 18% gratuity will be added for parties of five or more

We accept American Express, Visa & MasterCard

**Director & Chef de Cuisine Frederic Pierrel**