

# LEVEL BISTRO & WINE BAR

## ENTRÉES

### *Our Signature Dishes*

#### *From The Land*

#### **FULL RACK OF NEW ZEALAND LAMB 40**

Served with fresh English Mint

#### *From The Sea*

#### **CHILEAN MISO SEA BASS 44**

Served with Soy Glaze

### *Chef's Selection*

#### **LOBSTER TAIL 44**

9 oz. Cold water tail served with drawn butter

#### **FILET MIGNON AU POIVRE 38 <sup>6oz</sup>/44 <sup>8oz</sup>**

Black Angus Filet presented with reduced cognac, heavy cream & peppercorn sauce

#### **TOURNEDOS ROSSINI 44**

Twin 4 oz Black Angus medallions of beef, topped with foie gras, truffles, and Madeira demi-glace sauce

#### **FRENCHED VEAL CHOP 54**

14oz Charbroiled veal chop topped with a mushroom bordelaise sauce

#### **MAPLES LEAF FARMS' CRISPY 1/2 DUCK 36**

Roasted half duck and raspberry sauce

#### **SCALLOPS ROCKEFELLER 32**

Large U/8 scallops served sauteed spinach and rockefeller sauce

#### **TWIN CRAB CAKE DINNER 32**

Twin 4 oz crab cakes topped with dill aioli sauce

#### **GROUPE PROVENÇAL 35**

Fresh gulf grouper served with garlic, parsley, baby heirlooms and EVOO

#### **SURF & TURF 40**

Two large U8 sea scallops & 4 oz Black Angus medallion served with sauce au poivre and candied peppercorn bacon

All entrées served with chef's accoutrements: to include the chef's choice of seasonal fresh vegetables & starch of the day.

\*Split plate charge 10 (full serving of vegetables).

"Please no split checks on groups of 6 or more..."