

CLEVEL BISTRO & WINE BAR

ENTRÉES

Chef's Selection

LOBSTER TAIL 44

9 oz. Cold water tail served with drawn butter

FILET MIGNON AU POIVRE 35^{6oz} / 44^{8oz}

Center cut Filet presented with reduced cognac, heavy cream & peppercorn sauce

TOURNEDOS ROSSINI 35

Twin 4 oz choice filets of beef, topped with pate de foie gras, truffles, and Périgourdine sauce

VEAL CHOP 35

14 oz veal chop topped with a mushroom bordelaise sauce

HERB ENCRUSTED RACK OF LAMB 38

New Zealand baby rack served with salsify au provençal and topped with bordelaise

MAPLES LEAF FARMS' CRISPY 1/2 DUCK 34

Roasted half duck and raspberry sauce on a bed of wild rice

SEARED SCALLOPS 32

Large U/8 sea scallops with balsamic glaze and olive oil

TWIN CRAB CAKE DINNER 30

Twin 4 oz crab cakes topped with our homemade dill aioli

GROUPE PROVENCAL 32

Fresh gulf grouper served with garlic, parsley, and EVOO

SURF & TURF 32

One U8 sea Scallop & 4 oz filet 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).