



Restaurant Dubrovnik

Appetizers, Soups & Salads

<i>Norwegian Smoked Salmon</i>	\$12
<i>Lemon Mascarpone, Beet Gastrique,</i>	
<i>Lemongrass Shrimp</i>	\$12
<i>Seared Shrimp Served On Soba Noodles</i>	
<i>Pan Seared Foie Gras</i>	\$26
<i>With Port Demi Glaze</i>	
<i>Organic Red Beet Borscht</i>	\$7
<i>Sour Cream</i>	
<i>Soup of the Day</i>	\$7
<i>Lobster Bisque</i>	\$9
<i>Fresh Corn, Saffron Froth</i>	
<i>Salad of Petite Greens and Fresh Fruit</i>	\$8
<i>Simple Vinaigrette and Goat Cheese</i>	
<i>Insalata Caprese</i>	\$10
<i>Tomato and Bocconcinni with Basil and Balsamic Reduction & Olive Oil</i>	
<i>Roasted Baby Beetroot and Apple Salad</i>	\$10
<i>Honey and White Truffle Vinaigrette</i>	
<i>Classic Caesar salad</i>	\$10

All meals are accompanied by home-made fresh bread and unsalted butter.

We are happy to accommodate special dietary requests.

Main Course

<i>Parmasian Crusted Boneless Half Rack Of Lamb</i>	<i>\$25</i>
<i>With Sauce Provençal & Gnocchi</i>	
<i>Pan Seared Salmon</i>	<i>\$18</i>
<i>On Couscous with Citrus Sauce</i>	
<i>Free Run Chicken Breast</i>	<i>\$18</i>
<i>On Bed Of Couscous & Honey and Raisin Sauce</i>	
<i>Paillard Of Beef</i>	<i>\$22</i>
<i>Your Choice Of Potatoes & Vegetables Or Mixed Greens</i>	
<i>Petite Beef Tenderloin</i>	<i>\$25</i>
<i>Roasted Garlic Jus</i>	
<i>Portobello & Parsnip Tower</i>	<i>\$26</i>
<i>Soy Vinaigrette</i>	
<i>Paste of the Day Vegetarian</i>	<i>\$16</i>
<i>With Chicken</i>	<i>\$20</i>
<i>With Seafood</i>	<i>\$24</i>
<i>Lobster Tails Available Upon Request</i>	<i>Market Price</i>

Desserts

A Selection From our Dessert Tray