


E U R O P A

R E S T A U R A N T

Appetizers

Brie en Croûte

Baked Brie in phyllo with wild mushrooms and red pepper coulis \$12

Shrimp Martini

Jumbo Gulf shrimp with a red Portofino cocktail sauce \$14

Ravioli Basilico

*Choice of seafood ravioli (lobster, shrimp and crab) or
wild mushroom ravioli in a light sun-dried tomato, basil and cream sauce* \$14

Mediterranean Crab Cakes

Crab with tapenade of tomato, capers, green olives, herbs, lemon, garlic and shallots \$14

Hunter's Terrine

Country style paté served with saffron garlic rouille and brandied orange cranberry relish \$14

Escargots Royale

*Lightly sautéed escargots with minced onion, celery, and carrot served with mushroom wrapped in
Phyllo dough with garlic butter and herbs* \$14

Soup & Salads

Soup du Jour

Our Chef's daily creation \$9

Villa Royale Salad

Baby greens in a Dijon vinaigrette with pear tomatoes and a nest of shredded carrots \$10

Classico Caesar

Romaine lettuce with Parmesan, croutons and anchovies \$10

Ensalada Europa

*Sliced Anjou pear with crumbled Gorgonzola cheese, walnuts
and exotic baby greens with creamy tarragon dressing* \$12

Hearts of Romaine

Dressed with creamy tarragon and Gorgonzola crumbles \$12

Side order of rice, vegetables or potato \$4

Chef de Cuisine Nelson Rios

Entrées

Filet Europa Royale

An aged filet of USDA Prime beef marinated in olive oil and Armagnac, finished with candied shallots and Sauce Bordelaise \$39

Filet Europa Royale Petit

Applewood bacon-wrapped USDA Prime aged beef petit filet with a wild mushroom sauce \$29

Rack of Lamb Mediterranée

Oven-roasted rack of lamb with a tapenade of dates, pine nuts, shallots, and Kalamata olives \$42

Chicken Royale

Roasted suprême of free-range chicken served with a light cream tarragon sauce \$28

Duck Confit

Pan-roasted breast and leg of duck confit, served with Grand Marnier orange honey sauce and sweet and sour cabbage \$32

Veal Madeira

Tender escalopes of veal with a forest blend of wild mushrooms in a Madeira sauce \$35

Osso Bucco

Traditional Italian slow-braised pork shank in a rich Milanese red sauce \$33

Whitefish Grenoblois

A fillet of Lake Superior whitefish baked and served with lemon, capers and white wine sweet butter sauce, with saffron whipped potatoes \$34

Salmon in Parchment

A fillet of farm-raised salmon dressed with julienne vegetables, wild mushrooms and crème fraîche, and baked in parchment \$32

Ahi Tuna Sevillano

Sashimi grade tuna crusted with a five peppercorn and lemon grass mélange, seared very rare, and presented with an aromatic passion fruit finish \$37

Scallop and Shrimp Landing

Chef's boat of jumbo Gulf shrimp and sea scallops in a wild mushroom and Chardonnay sauce blanc \$35

Fettuccini Veronese

Fettuccini tossed with pignoles, Roma tomatoes, Parmigiano Reggiano and chiffonade of basil in a cream sauce \$25 With Shrimp or Chicken \$32

<p><i>Corkage \$25 per bottle No separate checks</i> <i>18% gratuity applied to parties of six or more</i></p>
