


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 and basil 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 in a light vinaigrette \$12*

Hearts of Romaine

Dressed with creamy tarragon and Gorgonzola crumbles \$12

Chef de Cuisine Nelson Rios

Entrées

Filet Europa

*An aged filet of USDA Prime beef marinated in olive oil and Armagnac,
finished with candied shallots and Sauce Bordelaise \$38*

Filet and Lobster

*Applewood bacon-wrapped 4 ounce filet with a wild mushroom sauce, served with
a 6 ounce lobster tail with garlic butter sauce \$48*

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 olive oil, pignoles, Roma tomatoes, Parmigiano Reggiano
and chiffonade of basil \$25 With Shrimp or Chicken \$32*

***Corkage \$25 per bottle No separate checks
18% gratuity applied to parties of six or more***