

Prices and items may change without notice

MAIN COURSE SALADS

GRILLED CHICKEN atop our Caesar salad	14.95
AHI TUNA over arugula and endive salad with sesame-lemon dressing	16.95
GRILLED STEAK SALAD mixed greens, asparagus and gorgonzola cheese with balsamic vinaigrette	19.95

BURGERS

BURGER BURGER accompanied by Peacock fries	10.95
BISTRO BURGER gorgonzola cheese, sautéed mushrooms, grilled onions and Peacock fries	12.95
VEGGIE BURGER tomato, Muenster cheese, pesto and sprouts with vegetable salad	10.95

SIDE DISHES

GRILLED ASPARAGUS	5.95	BABY GREEN BEANS	5.25
MASHED POTATOES	4.95	SAUTEED SPINACH	5.25
PEACOCK FRIES	4.95	FRUIT SALAD	6.25

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PRIX FIX MENU

FIRST COURSE:

- TOMATO BISQUE** topped with lump crab meat
- SHRIMP COCKTAIL** mango salad, ginger-lime aioli
- PEACOCK SALAD** arugula, feta cheese, toasted walnuts with red pepper vinaigrette
- LOBSTER SALAD**, endive, citrus dressing

Moët & Chandon White Star, NV or Veramonte Sauvignon Blanc, 2007

MAIN COURSE:

- JUNIPER BERRIES CRUSTED MAHI MAHI**, potatoes gratin, fava bean puree
- GRILLED SALMON** sautéed spinach, spring vegetables in a lemon-butter sauce
- CHICKEN WELLINGTON**, grilled asparagus, butternut squash sauce
- GRILLED BONELESS PORK CHOP** mashed potatoes, vegetables, apple-walnut bourbon reduction

Sancerre Sauvignon Blanc, 2007 – Mark West Pinot Noir, 2006

DESSERT:

- WARM APPLE TART**, vanilla ice cream
- WARM FILLO BANANA SPLIT WITH VANILLA ICE CREAM**
- SORBET TRIO** coconut, raspberry, mango
- PEACOCK CHOCOLATE VOLCANO** a la mode (Please add \$3.00)
- PANUL late harvest Viognier 2005 or Port Delaforce 10 year old tawny**

\$35.00 per guest plus tax and gratuity

May we recommend the above **wine and champagne** pairing for your pleasure?
Please add an additional \$25.00 per guest plus tax and gratuity

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APPETIZERS

NACHOS	8.95
with vegetarian chili, mix of cheeses, fresh tomato salsa and avocado	
FIGS AND GORGONZOLA	9.50
served warm, over grilled brioche, aged balsamic vinegar	
FRIED CALAMARI	9.50
with a spicy tomato sauce	
SHRIMP COCKTAIL	11.95
mango salad, ginger-lime aioli	
TUNA TARTARE	9.95
atop marinated cucumbers and seaweed salad with wasabi dressing	
MINI CRABCAKES	10.95
over beet-slaw with three sauces	

STARTER SALADS

MED SALAD	6.95
mesclun greens with crisp vegetables in a Dijon vinaigrette dressing	
TOMATO AND MOZZARELLA	8.95
drizzled with balsamic vinaigrette	
PEACOCK SALAD	8.50
arugula, Feta cheese, and toasted walnuts, with red pepper vinaigrette	
CAESAR SALAD	6.95
hearts of romaine lettuce, homemade croutons and parmesan cheese	
MANGO AND APPLE SLICES	7.50
with arugula, gorgonzola and golden raisins tossed in balsamic vinaigrette	

*An 18% gratuity will be added to parties of 8 or more.

*Please refrain from smoking pipes and cigars on the patio. Thank you.

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MAIN COURSES

GRILLED SALMON FILET	19.95
over sautéed spinach and vegetables with lemon-butter sauce	
JUMBO LUMP CRABCAKES	24.95
with baby vegetables and side of rémoulade	
CITRUS RISOTTO	28.95
saffron, sautéed shrimps	
SEARED PEPPERED TUNA	22.95
over spaghetti squash with fava beans, corn and tomato relish	

GRILLED FREE RANGE CHICKEN BREAST	18.95
with barbeque aioli served with vegetables and Peacock fries	
GRILLED BONELESS PORK CHOP	17.95
mashed potatoes, vegetables and apple-walnut bourbon reduction	
AMERICAN MEATLOAF	14.95
vegetables and mashed potatoes, topped with garden tomato sauce	
GRILLED LAMB STEAK	19.95
tomato-basil relish, sautéed green beans and mashed potatoes	
FILET MIGNON	27.95
over mashed potatoes and grilled asparagus, with mustard cream sauce	
CENTER CUT NEW YORK STRIP LOIN	32.95
herb-butter, Peacock Fries, grilled asparagus	

BAKED RAVIOLI	15.95
in garden tomato sauce and Mozzarella, over sautéed spinach	
PENNE WITH GRILLED CHICKEN BREAST	16.95
in a rosé sauce with fresh basil	
SAUTEED BEEF TENDERLOIN PIECES	19.95
in tomato-basil sauce over potato gnocchi	

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