

# accent

EUROPEAN LOUNGE

## *entrees*

### maple dijon salmon - 23

fresh wild salmon, seasoned with cracked pepper, sea salt and olive oil. served with seasonal vegetables and roast potatoes.

### filet mignon - 28

an 8oz tenderloin seasoned with sea salt, cracked pepper and olive oil, cooked to your liking. served with pan-fried bacon, and mushrooms in a garlic cream sauce. served with seasonal vegetables and roast potatoes. (add wild caught lobster tail for 16)

### sundried tomato chicken breast - 21

sundried tomatoes and olive oil served over a 6oz chicken breast. served with seasonal vegetables and a side of pasta.

### australian rack of lamb - 29

lightly seasoned half rack of australian lamb cooked with rosemary and olive oil, served with mint sauce. accompanied by roast potatoes and seasonal vegetables.

### grilled veg stack - 15

the earthiness of portabella mushroom caps, sliced zucchini, roasted red peppers and spanish onions layered with melted bocconcini and basil pesto. drizzled with pesto oil and served with sundried tomato ciabatta.

