

Alys' Restaurant

Our Menu Selections

Each evening, Chef Alys Romer will prepare one amazing dish from each menu category. Choose from Beef or Lamb, Chicken, Seafood or Vegetarian options.

You never know what she might cook up.
Rest assured, you'll be pleased with the result.

The menus presented below are just a small sample of the many incredible meal selections in her recipe file.

Each selection is complemented with soup or salad, fresh vegetables and potato along with rice or pasta.

Soft drink, coffee or water is also included.

Wine, beer or mixed drinks are also available at regular prices.

The all inclusive price for your meal is only \$25 except as noted.

The vegetarian selection is always \$20.

Please advise us if you have food allergies or concerns.

We will work to accommodate your needs.

Beef and Lamb

"Bistro" Steak

A shoulder tender steak (The fourth most tender steak on the steer) grilled to order... A leaner steak that is full of flavor.

Rack of Lamb

Basted with grey poupon, garlic, lemon zest and juice. Grilled to your desired preference.

1/2 rack: standard price

Full rack: add \$10

Braised Lamb Shanks

Braised with Pinot Noir, fresh orange zest, juice and herbs. Oven roasted for several hours til the meat falls off the bone.

Beef Stroganoff

Thinly sliced steak, sautéed with mushrooms, onions, garlic, red wine and sour cream, along with a dash of sweet paprika.

Chicken

Chicken Cordon Bleu

Classic baked chicken breast stuffed with Black Forest ham, Jarlsburg and a dash of grey poupon.

Lavender Chicken

A chicken breast stuffed with Lavender scented goat cheese, baked and laced with a ruby port and lavender flower reduction.

Chicken Marsala

Traditional chicken breast sautéed with mushrooms, onion and marsala wine.

Chicken Paprikash

A Hungarian dish made with sweet Hungarian paprika, white wine and sour cream.

Seafood

Salmon Fillet

Marinated in white wine, fresh squeezed lemon juice and zest, dill and red onion.

Barramundi Fillet Meuniere

Pan Seared in butter with white wine, capers, shallots and lemon juice.

Steamed Seafood Basket - Add \$5

A variety of shellfish and fresh fish steamed over rice or pasta, Alys' choice.

Red Snapper Veracruz

Red Snapper fillet, oven roasted with a fresh pico de gallo

Grilled Ahi Tuna Steak

Marinated in olive oil, garlic, soy sauce and balsamic vinegar and grilled to order.

Vegetarian Dishes

All of our Vegetarian entrees are \$20

Five Cheese Lasagna

Ricotta, parmesan, asiago, romano and mozzarella cheeses layered between fresh pasta sheets and homemade marinara sauce.

Spinach & Ricotta Gnocchi

Chopped spinach blended with ricotta, parmesan, asiago and romano cheeses, fennel pollen and shallots. Baked and served over a bed of homemade marinara sauce.

Curried Veggies

Alys' choice of seasonal vegetables sautéed in a southeast asian style curry sauce.

Wild Mushroom Ravioli

Mushroom stuffed ravioli in a port cream sauce studded with fresh herbs and wild mushrooms.