

CURRENTS

French and American Cuisine

Restaurant

Entrées

- Saumon Provencale.....19.95
Seared Norwegian saumon topped with crisp asparagus, haircot verts, red onions, bell pepper and tomatoes in an olive oil, basil, and lemon juice vinaigrette over truffled potatoes.
Grilled Saumon with sauteed spinach instead of potatoes.....19.95
- Dover Sole.....19.95
Fresh filet of Dover sole encrusted with pine nuts, sautéed and served with lemon caper sauce over a bed of organic baby spinach and truffled potatoes.
- Chilean Sea Bass.....26.95
Fresh Chilean sea bass encrusted with macademia nuts, then sautéed and finished in the oven, served with mango coulis with truffled potatoes and julienne vegetables.
- Steak au Poivre.....30.95
Pepper-coated filet mignon sautéed and flamed with cognac. Served with truffled potatoes and julienne vegetables.
- Beef Roquefort.....with ribeye steak, 25.95; with filet mignon, 30.95
Your choice of Black Angus ribeye steak or a center cut filet mignon, grilled and topped with melted Roquefort cheese, tomato, mushroom, asparagus, walnuts and truffled potatoes.
- Veal Francais.....23.95
Lightly breaded veal tenderloin, sautéed in olive oil, served with lemon caper sauce. Served with truffled potatoes and julienne vegetables.
- Veal Champignon.....23.95
Veal tenderloin, sautéed in olive oil with shallots, brandy and a bouquet of wild mushrooms. Served with truffled potatoes and julienne vegetables.
- Duck.....21.95
Boneless breast of duck, lightly seasoned and seared in extra virgin olive oil, french cut and served in a green peppercorn cognac sauce with truffled potatoes and julienne vegetables.
- Pork Chop/Loin.....18.95
Grilled to a medium temperature, then glazed with apricot preserves and served in an ancho pepper sauce with truffled potatoes and julienne vegetables.
- Mediterranean Shrimp.....16.95
Four jumbo shrimp sautéed with black olives, basil, purple onion, olive oil and accented with feta cheese with sun-dried tomatoes, served with angel hair pasta.
- Moroccan Chicken.....13.95
Baked chicken breast rubbed with Moroccan spices, stuffed with feta cheese and topped with a cilantro oil. Served over roasted pine nut couscous, with grilled vegetables.
- Blue Cheese Meatloaf.....13.95
Our twist on a southern classic, layered with blue cheese and topped with wild mushroom sauce, served with mild horseradish, mashed potatoes and asparagus.
- Wild Mushroom Ravioli.....13.95; add chicken, 15.95; add shrimp, 17.95
Wild mushroom and cheese ravioli served with gorgonzola bacon cream sauce.
- Pistachio Chicken Salad.....12.95
Chicken breast encrusted in pistachios, baked, served over a bed of organic greens tossed in olive oil, balsamic vinegar, roasted bell pepper, tomato, avocado and crumbled blue cheese.
- Grilled Vegetable Terrine.....11.95
Layers of fresh eggplant, zucchini, squash, onions, tomato and mozzarella in olive oil with truffled potatoes over our house vinaigrette.

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Appetizers

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| Soup du Jour | 6.95 |
| <i>Ask your attending waiter for our soup of the day.</i> | |
| French Onion | 5.95 |
| Fried Calamari | 7.95 |
| <i>Hand battered calamari served with marinara sauce</i> | |
| Goat Cheese Puff Pastry | 7.95 |
| <i>Sautéed organic spinach with purple onions, accented with goat cheese then wrapped in a pastry, baked and served with calamata olives.</i> | |
| Currents Shrimp Remoulade | 11.95 |
| <i>Jumbo shrimp cooked to perfection, chilled and served in Currents' spicy Remoulade sauce.</i> | |
| Currents Crab Cakes | 7.95 |
| <i>Pan-fried crab cakes with spicy tomato coulis topped with Dijon Tarragon Dressing.</i> | |

Salads

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| Salad a la Currents | 4.75 |
| <i>Mixed greens and vegetables tossed in aged balsamic vinegar and extra virgin olive oil then topped with blue cheese and roasted walnuts.</i> | |
| Caesar Salad | 4.75 |
| <i>Romaine lettuce tossed in Caesar dressing with croutons and Parmesan cheese.</i> | |
| Heart of Palm Salad | 6.95 |
| <i>With steamed asparagus in a vinaigrette dressing.</i> | |
| Tomato Salad | 5.95 |
| <i>Sliced Roma tomatoes, red onions and artichoke hearts in a basil vinaigrette with goat cheese.</i> | |
| Spinach Salad | 6.95 |
| <i>Organically grown baby spinach tossed with rosemary, garlic, and olive oil served with roasted portabella mushrooms, goat cheese and roasted red bell pepper.</i> | |



Currents is available to you Monday-Saturday for business meeting, rehearsal dinners, holiday celebrations, showers, birthday parties or any other occasion, large or small. Currents may also be reserved in advance for closed private parties on Sunday or during the week.

Warning

Contains or may contain raw or uncooked ingredients. Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of food bourn illness, especially if you have a medical condition.