

CHEESE PLATTER W/GRAPES, APPLES & CANDIED WALNUTS	16.75
CHILLED ARTICHOKE WITH MUSTARD VINAIGRETTE	16.95
CRAB CAKE WITH ORANGE AND CAPER AIOLI	17.50
CALAMARI, SERVED CRISPY WITH MARINARA SAUCE	19.50
ESCARGOTS (SNAILS)	16.75
COUNTRY PATE AND CHICKEN LIVER MOUSSE	17.95
MUSSELS IN GARLIC & WHITE WINE BROTH	21.50
SMOKED SALMON W/TRADITIONAL GARNISHMENTS	18.25
OLIVES, HERB MARINATED	11.75
SAUCISSON, PROSCIUTTO, PARMESAN CHEESE & OLIVES	18.50
CHICKEN TENDERS WITH POMMES FRITES	15.75

SOUPS & SALADS Sul Co

ONION SOUP "GRATINEE"	16.50
SOUP DU JOUR	13.75
BISTRO SALAD WITH WALNUT VINAIGRETTE	14.75
SALAD LYONNAISE WITH POACHED EGG, BACON & CROUTONS	17.50
CRISPY GOAT CHEESE WITH BEETS & CHOPPED EGGS	18.75
CLASSIC CAESAR	17.50
WITH SHRIMP - ADD 13.50 WITH CHICKEN - ADD 12.50	
WITH STEAK - 13.50 WITH SALMON - ADD 15.50	
DUCK CONFIT SALAD WITH APPLES, WALNUTS & BLUE CHEESE	24.50
SEARED AHI TUNA NIÇOISE WITH WALNUT VINAIGRETTE	24.50



MIRAMAR BURGER	17.50
MIRAMAR BURGER WITH CHEESE	18.50
HIGHWOOD BURGER W/MUSHROOMS, BACON & MOZZARELLA	19.50



PRIVATE DINING ROOMS

AVAILABLE FROM 10-300 GUESTS BAR/BAT MITZVAHS, SWEET 16, CORPORATE DINNERS, BABY SHOWERS, RECEPTIONS, REUNIONS, WEDDINGS, REHERSAL DINNERS, BRIDAL SHOWERS, CORPORATE LUNCHEONS. MEETINGS AND ANNIVERSARIES!



MACARONI GRATIN W/BACON	22.50
LINGUINI W/ CLAMS, SPINACH AND GARLIC	30.50
GNOCCHI WITH TOMATO BASIL SAUCE	25.95



STEAK CLASSIQUE "MAITRE D' BUTTER"

STEAK BLUE CHEESE

42.50

STEAK BLACK PEPPERCORN SAUCE



ROASTED SALMON AND MUSHROOMS W/ HORSERADISH SAUCE	33.95
DOVER SOLE ALMONDINE WITH FRENCH GREEN BEANS	37.50
ROASTED SEA SCALLOPS WITH OYSTER MUSHROOMS	34.25
BOUILLABAISSE (SEAFOOD SOUP) WITH PERNOD BROTH	34.75

MEAT

FREE RANGE HERB ROASTED CHICKEN W/ MASHED POTATOES	30.95
ROASTED DUCK WITH ORANGE SAUCE	33.75
LAMB SHANK WITH BASIL WHIPPED POTATOES	35.25



TOFFEE PLATE **PROFITEROLES** CHOCOLATE TERRINE BANANA BREAD PUDDING CRÈME BRÛLÉE

APPLE TART

TIRAMISU

11.00 PER





