

CURRENTS

French and American Cuisine

Restaurant

Currents' wine cellar banquet facility downstairs is a perfect place for private dining and business programs. Please do not hesitate to ask about reserving this space for any occasion.

Appetizers

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

Salads

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



Currents is available to you Monday-Saturday for business meetings, 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.

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Entrées

- Saumon Provencale.....**19.95**
Seared saumon topped with asparagus and haricot verts, olive oil, basil and lemon juice over truffled potatoes.
- 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.....**24.95**
Fresh Chilean sea bass encrusted with macadamia nuts, then sautéed and finished in the oven, served in mango coulis with truffled potatoes and julienne vegetables.
- Steak au Poivre.....**28.95**
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, **28.95**
Your choice of Black Angus ribeye steak or a center cut filet mignon, grilled and topped with melted Roquefort cheese, tomato, mushroom, asparagus and walnuts. Served with truffled potatoes and julienne vegetables.
- Veal Français.....**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.....**18.95**
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 with walnuts, 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 served over roasted pine nut couscous, with grilled vegetables.
- Blue Cheese Meatloaf.....**12.95**
Our twist on a southern classic, layered with blue cheese and topped with wild mushroom sauce, served with mild horse-radish, mashed potatoes and asparagus.
- Wild Mushroom Ravioli.....**10.95**; add chicken, **12.95**; add shrimp, **15.95**
Wild mushroom and cheese ravioli served with gorgonzola bacon sauce.
- Arugula Pesto..... **10.95**; add grilled chicken, **13.95**; add grilled shrimp, **15.95**
Pesto with a nice twist of peppery arugula over linguine and toasted pine nuts.
- Pistachio Chicken Salad..... **11.95**
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.....**9.25**
Layers of fresh eggplant, zucchini, squash, onions, tomato and mozzarella in olive oil with truffled potatoes over our house vinaigrette.