



FOURWAYS SIGNATURE APPETIZERS

FOURWAYS CAESAR SALAD | \$18.50

Romaine Lettuce, Parmesan Dressing, Garlic Croutons, Fresh Parmigiano Reggiano

CHAIRMAN'S RESERVE BEEF CARPACCIO | \$24.50

Parmigiano Reggiano, Mixed Baby Green, Lemon Oil, Himalayan Salt

ESCARGOTS | \$18.95

Garlic Cream, Fresh Herbs, Pernod, Rustic Focaccia

FOIE GRAS | \$29.50

Caramelized Pineapple, Fig Essence, Pistachio, Brioche

FOURWAYS CLASSIC MAIN DISHES

CHÂTEAUBRIAND (for 2 persons) | \$59.75/person

With Classic Sauce Béarnaise

FOURWAYS VEAL CLASSIC | \$46.00

Escalope of Veal Tenderloin in a Lemon & Lime Butter Sauce

WHOLE RACK OF NEW ZEALAND LAMB | \$56.00

with Rosemary Scented Crust & Jus

LINZ HERITAGE ANGUS FILET MIGNON 10oz | \$55.00

With Red Wine Sauce

LINZ HERITAGE ANGUS DRY AGED RIB EYE STEAK 12oz | \$58.00

With Pepper corn Sauce

PAN FRIED LOCAL CATCH | \$42.50

With Sauce Almandine

JUMBO TIGER SHRIMP | \$48.00

With Chimichurri

All Entrees Served with Bouquetière Vegetables & Roasted New Potatoes

TRADITIONAL FOURWAYS SOUFFLE | \$15.50

Your choice of Grand Marnier, Coconut, Strawberry, Dark & Stormy or our GF Chocolate