

## Appetizers

<b>Le Paris -</b>	Assortment of cheese with seasonal dried & fresh fruits. Serves 2 or 4	<b>\$14/\$22</b>
<b>Le Napa -</b>	Variety of meats, cheese, marinated vegetables, dried fruit with sliced crostini, crackers & herbed olive oil. Serves 4-8	<b>\$26.50</b>
<b>Smothered Steak Crostini</b>		<b>\$17.00</b>
	Tenderloin w/caramelized onion, mushrooms, melted mozzarella & white cheddar	
<b>Crab Cakes &amp; Trio of Sauces -</b>	3 crab cakes with chipotle aioli, marinara, & remoulade	<b>\$21.50</b>
<b>Enoch's Homemade Salsa with Chips</b>		<b>\$5.95</b>
<b>Enoch's Homemade Queso with Chips</b>	Add Chorizo (+\$2.00)	<b>\$7.95</b>
<b>Rosemary Parmesan Fries -</b>	serves 2 to 4	<b>\$8.95</b>
<b>Enoch's Homemade Soup of the Day</b>		<b>\$4/\$8</b>
<b>House Salad (small or large)</b>		<b>\$4/\$8</b>

## Entrees

All entrees include house salad

<b>Enoch's 8oz. Tenderloin Filet</b>		<b>\$29.00</b>
	Sautéed veggies and choice of baked potato or roasted garlic, Asiago mashed potatoes	
<b>Aged 21oz. Bone in Ribeye Steak</b>		<b>\$44.00</b>
	Sautéed veggies and choice of baked potato or roasted garlic, Asiago mashed potatoes	
<b>Enoch's Smoked Prime Rib</b>		<b>\$29.00</b>
	Salt crusted, slow roasted & smoked prime rib, served with roasted garlic au jus	
	Sautéed veggies and choice of baked potato or roasted garlic, Asiago mashed potatoes	
<b>White Balsamic Glazed Atlantic Salmon</b>		<b>\$22.00</b>
	White balsamic reduction on pan seared salmon with wild rice and seasonal veggies	
<b>Buttermilk Crunch Chicken with Tomato Gravy</b>		<b>\$21.00</b>
	Served with Asiago mashed potatoes and sautéed veggies	
♥ <b>French Herb Roasted Chicken</b>		<b>\$18.50</b>
	Served with wild rice, sautéed veggies and light gravy	
<b>Grilled Chicken Penne Pasta</b>		<b>\$17.50</b>
	Grilled chicken, basil pesto, artichoke hearts and Parmesan	
<b>Blackened Double-Cut Pork Chop</b>		<b>\$29.00</b>
	Served with Gulf shrimp gravy, Asiago mashed potatoes & veggies	
♥ <b>Mustard &amp; Herb Grilled Pork Chop with Roasted Red Potatoes &amp; Veggies</b>		<b>\$18.50</b>
<b>Texas Duck Breast with Herbed Potato Brava and Veggies</b>		<b>\$26.50</b>

## Desserts & Beverages

<b>Tres Leches and Fried Ice Cream</b>	<b>\$8.50</b>
<b>Enoch's Outrageous Brownie with Vanilla Ice Cream</b>	<b>\$8.50</b>
<b>Molten Chocolate Cake with Vanilla Ice Cream</b>	<b>\$8.50</b>
<b>Chef's Special - Seasonal availability</b>	<b>\$8.50</b>
<b>Soda, Iced Tea</b>	<b>\$1.95</b>
<b>Coffee</b>	<b>\$1.95</b>
<b>Assorted Wine Tasting Flights</b>	<b>\$8.00</b>
	Flight of 5 wines served in miniature 1oz. bottles. Choose from Dry, Sweet, White, Red, or Dessert.

18% service charge automatically applied to tables of 6 or more

♥ low calorie option:♥