

# EAT

# DRINK

## SNACKS

<b>Bread</b>	2 ½
<b>Fries</b>	6
<b>Poutine</b>	8-sml / 12-lrg
fries   beef jus   cheese curds   green onion	
<b>Moroccan Lamb</b>	9
pulled lamb   spices   mint yogurt dip	
<b>Mini Tacos</b>	8
chicken   tomato   sour cream   cheddar   cornmeal hard shell taco x3	
<b>Beef Sliders</b>	11
in house beef patty   tomato   cheddar   pickle   mini burger bun x3	
<b>Cheese and Meat Platter</b>	10
salami   prosciutto   cheddar   brie   gorgonzola   apple   mango chutney	

## FISH • SEAFOOD

<b>Grilled Calamari</b>	8
provinciale sauce   mixed greens	
<b>Ahi Tuna</b>	20
medium rare pan seared tuna   rice timbale   stir fry   crème fraiche	
<b>Crusted Salmon Fillet</b>	17
pink peppercorn crust   wilted spinach   sweet potato   lemon butter	
<b>Oven Baked Halibut</b>	19
potato Ratatouille   basil crème fraiche   tomato sauce	
<b>Seafood Pasta</b>	15
shrimp   calamari   cappellini   arrabbiata sauce	

## MEAT

<b>Chicken Supreme</b>	17
ricotta spinach stuffing   whipped potato   asparagus   red wine mushroom jus	
<b>Veal Chop</b>	19
bone in veal   gorgonzola   spicy garlic tomato sauce   crispy gnocchi with herb thyme	
<b>Surf N' Turf</b>	24-7oz/28-9oz
grilled AAA NY steak   shrimp   grilled sweet potato   asparagus   garlic butter <i>add button mushrooms \$4</i>	
<b>Lamb Shank</b>	16
saffron risotto   grilled peppers   rosemary jus	
<b>Pork Loin</b>	16
pork medallions   roasted butternut squash   apple compote   green beans   cider jus	

## VEGETARIAN

<b>Risotto</b>	15
arborio rice   peas   mint   asiago shavings	
<b>Penne Pasta</b>	13
garlic chilli oil   red peppers   broccoli   asparagus   spinach   goat cheese	
<b>Phyllo Wrap</b>	16
mushroom   ricotta   white wine cream sauce   new potato   green beans	
<b>Gnocchi</b>	14
potato gnocchi   mushroom   toasted pine nuts   gorgonzola   tomato cream sauce	
<b>Puff Pastry Tart</b>	15
eggplant   zucchini   tomato   mozzarella   balsamic reduction	