



Dinner Menu

April 2025

Appetizer

Roasted Red Pepper Soup \$14

Topped with sour cream and a cashew

-or-

Charcuterie Board for One or Two \$16/\$30

An assortment of meats and cheese, olives, nuts, fruit, and grilled baguette

-or-

Mushroom and White Wine Bruschetta \$14

With halloumi on grilled baguette

-or-

Fish Cake with Citrus Remoulade \$14

A traditional fish cake made with salt cod, onions, bacon, and potato

-or-

Maple Smoked Salmon \$15

Maple cured hot smoked salmon, served chilled with fresh baguette and maple yogurt dressing

-or-

Mixed Greens Salad \$14

With choice of house dressing

Main Course

Grilled Filet of Beef 5oz/8oz \$37/\$44

Served over creamy mashed potato, carrot date puree, pickled mushrooms, fresh steamed broccoli, topped with red wine jus and bourbon bacon butter

-or-

Pan Baked Salmon with Maple Dijon Glaze \$35

Served over mashed potato & wilted spinach

Topped with apple, radish & celery slaw

-or-

Maple Curry Chicken \$35

Served over coconut rice with chef's vegetables

-or-

Lemon Scallop Piccata \$37

Served over pappardelle and topped with parmesan

-or-

Chili Lime Tofu \$31

Over coconut rice with pickled vegetables and topped with fruit salsa and toasted coconut

-or-

Badami Paneer \$31

Over coconut rice, spinach and tomato

Served with naan

Coffee -or- Tea included

3 Courses \$62.50 4 Courses \$65.00

(Price does not include 8oz filet or 2 person charcuterie board)