



Dinner Menu

January / February 2025

Fish Cake with Citrus Remoulade \$14

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

-or-

Wild Mushroom and White Wine Bruschetta \$14

With halloumi on grilled baguette

-or-

Spinach Salad with Poppy Seed Dressing \$14

Mandarin orange, bacon, Swiss cheese, red onion, and egg

-or-

Seafood Chowder \$15

-or-

Mixed Greens Salad \$14

With choice of house dressing

Homemade Lemon Sorbet

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

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

-or-

Sweet and Spicy Pork Tenderloin \$35

Served with coconut rice, cauliflower puree, bok choy, and mango cucumber salsa

-or-

Pan Baked Salmon with Maple Dijon Glaze \$35

Served over mashed potato & wilted spinach

Topped with apple, radish & celery slaw

-or-

Pan Seared Scallops \$37

With coconut rice, chef's vegetables and fruit salsa

-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
(8oz filet can be included for an additional charge of \$7.00)