



## ***Dinner Menu***

*January 2025*

### ***Crab Cakes \$15***

*With roasted red pepper and garlic sauce*

*-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*

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### ***Homemade Lemon Sorbet***

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### ***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)*