



## ***Dinner Menu***

***September 2025***

### ***Appetizer***

***Squash & Peach Soup \$15***

*-or-*

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

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

*-or-*

***Arugula Salad \$14***

*With toasted almonds, red onions, fresh pears, goat cheese,  
and pear & apple cider vinaigrette*

*-or-*

***Fish Cake \$14***

*With dill sauce*

*-or-*

***Maple Smoked Salmon \$15***

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

*-or-*

***Whipped Feta & Marinated Tomato Bruschetta \$14***

*Made with tomatoes from our garden*

### ***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-*

***Lobster Linguine \$47***

*-or-*

***Pan Baked Salmon with Dijon Maple Glaze***

*Served over mashed potato & wilted spinach  
Topped with apple, radish & celery \$35*

*-or-*

***Sweet & Spicy Pork Tenderloin \$35***

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

*-or-*

***Pan Seared Scallops \$37***

*Over coconut rice, with fruit salsa and chef's vegetables*

*-or-*

***Badami Paneer \$31***

*Over coconut rice, spinach and tomato  
Served with naan*

### ***Coffee -or- Tea***

*\$65.00 for 4 Courses & \$62.50 for 3 Courses per person plus taxes & gratuity.*

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

*(lobster linguine can be included for an additional charge of \$10.00)*

*(two-person charcuterie board can be included for an additional charge of \$12.00)*