



Dinner Menu

March – April 2024

Appetizer

Charcuterie Board for One or Two \$16/\$24

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

-or-

Lemon Arugula Salad \$13

Served with toasted almonds, cherry tomato, and parmesan cheese

-or-

White Wine, Mushroom and Halloumi Bruschetta \$13

-or-

Carrot Apple Ginger Soup \$14

-or-

Fish Cake with Citrus Remoulade \$14

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

-or-

Maple Smoked Salmon \$14

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

Main Course

Grilled Filet of Beef 5oz/8oz \$35/\$42

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

-or-

Pan Seared Scallops \$35

Over coconut rice, with citrus sauce, fresh mango, and snow peas

-or-

Cedar Baked Salmon \$33

Served with lemon herbed rice, chef's vegetables, and salsa

-or-

Lemon Chicken Piccata \$33

Served over pappardelle and topped with parmesan

-or-

Lobster Linguine \$42

-or-

Caramelized Onion, Sweet Potato, and Mushroom Pierogi \$31

Served with braised red cabbage and a cashew cream

-or-

Chili Lime Tofu \$31

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

Coffee –or- Tea

\$60.00 for 4 Courses & \$57.50 for 3 Courses per person plus taxes & gratuity.

(8oz filet, lobster linguine or 2 person charcuterie board can be included for an additional charge of \$7.00)