



Dinner Menu

May - June 2025

Appetizer

Spring Pea Soup \$14

-or-

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

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

-or-

Strawberry Caesar Salad \$14

-or-

Fresh Steamed Mussels \$14

With garlic and white wine

-or-

Maple Smoked Salmon \$15

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

-or-

Marinated Bocconcini & Tomato Salad \$14

With fresh basil

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-

Fresh Pan Seared Halibut \$37

Topped with lemon dill butter and served with duchess potato and chef's vegetables

-or-

Lemon Chicken Piccata \$35

Served over pappardelle and topped with parmesan

-or-

Pan Seared Scallops \$37

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

-or-

Chili Lime Tofu \$31

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

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)