

soup & salad

SOUP OF THE DAY

Chef's daily creation 8

GARLICKY CAESAR CHOP

*Finely chopped romaine, kale, radicchio,
topped with crispy maple bacon, herbed croutons & flaked parmesan* 13

HOUSE GREENS

*Mixture of greens, carrot, cucumber, & cherry tomatoes
tossed in our maple balsamic vinaigrette* 13

ARUGULA & BEET SALAD

*Fresh & peppery arugula tossed in our honey-coffee vinaigrette,
topped with poached golden beets, spiced pecans & goat cheese* 14

CAPRESE

Beefsteak tomatoes, creamy buffalo mozzarella, extra virgin olive oil, basil pesto, balsamic reduction 14

starters

MARGARITA FLATBREAD

herb tomato sauce, creamy bocconcini, fresh and crisp basil 14

CRAB CAKES

Black bean salad, roasted jalapeño aioli 17

LAMB LOLLIPOPS

Grilled New Zealand lamb points, fig jam 18

SHRIMP COCKTAIL

Poached jumbo shrimp, apple fennel slaw, spicy cocktail sauce 19

seafood

SALMON

Pan seared, finished with a maple Dijon sauce, spiced rice & seasonal vegetables 29

TILAPIA

Baked to perfection, topped with tomato gremolata sauce, basmati rice & seasonal vegetables 29

SEA BASS

5 oz fillet pan seared to golden brown, served over lobster risotto & drizzled with a lavender beurre blanc 45

entrées

FILET MIGNON

Grilled juicy beef tenderloin in a green peppercorn demi-glaze, served with frites

6 oz. 38 **8 oz.** 41

NEW YORK STEAK

Skillet seared striploin, smothered in horseradish herb-butter, served with frites

6 oz. 33 **8 oz.** 37

OSSO BUCCO

slow-braised Veal shank, au jus, seasonal starch & vegetables 35

CREAMY BUTTER CHICKEN

Grilled chicken breast smothered in creamy tomato sauce, served with basmati rice, spiced garlic naan & cucumber yogurt 31

pasta

BEEF BOLOGNAISE

Ground beef simmered in red wine, rigatoni pasta, topped with arugula & aged cheddar 29

CHICKEN PARMESAN

Crispy fried chicken breast topped with parmesan and basil-tomato sauce, served with creamy fettucine alfredo 26

LINGUINE PRIMAVERA

Linguine pasta enrobed in a medley of seasonal vegetables & gorgonzola cream sauce 21

PENNE A LA VODKA

Penne pasta smothered in a pancetta & rosé cream sauce 24

vegan/vegetarian

AVOCADO SOBA

coconut milk & avocado sauce, rice noodles, cilantro, red peppers, cherry tomatoes, topped with pine nuts 22

SEASONAL SQUASH

roasted & stuffed sweet potato, mini gourd, cumin, coriander, wilted kale & quinoa 22

CREMA DI FUNGI

cavatappi noodles, fresh mushroom medley, white wine cream sauce 21

EGGPLANT PARMESAN

Thick-cut eggplant seasoned & flame-grilled, stacked between mounds of sautéed kale & quinoa, finished with herb-tomato sauce parmesan cheese 22

MUSHROOM RISOTTO

wilted spinach, gourmet mushroom medley 21

Add a Protein – Chicken, Beef or Shrimp 7