

# Dinner Menu

## Appetizers

### **Beef Tartare \***

Fresh Parmesan | Crostini | Lemon & Apple Vinaigrette  
Dressed Salad  
\$24.00

Suggested Pairing: Long Shot Cabernet Sauvignon

### **Fresh Oysters \***

Chef's Preparation  
\$4.50 each

Suggested Pairing: William Fevre Chablis

### **Calamari**

House Tartar | Beet Cocktail Sauce  
\$17.50

Suggested Pairing: J. Moreau et Fils Vouvray

### **Phyllo Wrapped Brie**

Apples & Leeks | Red Wine & Grape Sauce  
\$16.00

Suggested Pairing: Pelee Island Pinot Noir

## Salads

### **Traditional Caesar Salad \***

Romaine | Double Smoked Bacon Lardons | Parmesan |  
Crostini  
\$15.00

Suggested Wine Pairing: Santa Rita Sauvignon Blanc

### **Caprese \***

Fresh Mozzarella | Tomato | Fresh Basil | Balsamic  
Reduction | Extra Virgin Olive Oil | Fler de Sel | Cracked  
Black Pepper  
\$17.00

Suggested Wine Pairing: Kim Crawford Sauvignon Blanc

### **Heart of Palm \***

Artichoke | Iceberg Lettuce | Cherry Tomato | Creamy  
Sesame Tofu Dressing  
\$16.50

Suggested Wine Pairing: Fat Bastard Chardonnay

### **Organic Greens \***

Cherry Tomato | Cucumber | Red Onion | Candied  
Walnuts | Balsamic Vinaigrette  
\$14.50

Suggested Pairing: J. Moreau et Fils Vouvray

## Entrees

### **Seafood Selection \***

Chef's Preparation of the Day

### **AAA 8oz Beef Tenderloin \***

Whipped Potato | Vegetable Jardinière | Crispy Fried  
Onions | Bacon Jam | Demi Glace  
\$55.00 Add Shrimp: \$12.50

Suggested Pairing: Frei Brothers Cabernet Sauvignon

### **AAA 10oz California Cut Beef Striploin \***

Pomme Frites | Mushrooms | Onions | Chef's Choice  
Compound Butter  
\$48.00 Add Shrimp: \$12.50

Suggested Wine Pairing: Longshot Cabernet  
Sauvignon

### **Chicken \***

Roasted Chicken Breast | Baby Potato | Wilted Spinach  
Tomato | Mushroom Marsala Sauce  
\$38.00

Suggested Pairing: Pelee Island Pinot Noir

### **Oven Roasted New Zealand Lamb Rack \***

Mint & Walnut Pesto and Parmesan Crust | Potato  
Dauphinoise | French Beans & Cherry Tomato | Demi  
Glace

Half Rack \$35

Full Rack \$63

Suggested Pairing: Marques de Riscal Tempranillo

### **Stuffed Baked Tomato \***

Eggplant | Mushrooms | Artichoke | Spinach | Israeli  
Couscous | Breadcrumbs | Balsamic Reduction  
\$32

Suggested Wine Pairing: Pelee Island Pinot Noir

### **Fresh Pasta**

Chef's Preparation

**\*Can be Gluten Free Upon Request to your Server on the Evening  
of your Visit**

\*Prices are subject to change