

Dinner Menu

Appetizers

Beef Tartare *

Fresh Parmesan | Crostini | Lemon & Apple Vinaigrette
Dressed Salad
\$25.00

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
\$17.75

Suggested Pairing: J. Moreau et Fils Vouvray

Phyllo Wrapped Brie

Apples & Leeks | Red Wine & Grape Sauce
\$16.50

Suggested Pairing: Pelee Island Pinot Noir

Salads

Traditional Caesar Salad *

Romaine | Double Smoked Bacon Lardons | Parmesan |
Crostini
\$15.50

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
\$18.00

Suggested Wine Pairing: Kim Crawford Sauvignon Blanc

Heart of Palm *

Artichoke | Iceberg Lettuce | Cherry Tomato | Creamy
Sesame Tofu Dressing
\$16.75

Suggested Wine Pairing: Fat Bastard Chardonnay

Organic Greens *

Cherry Tomato | Cucumber | Red Onion | Candied
Walnuts | Balsamic Vinaigrette
\$15.00

Suggested Pairing: J. Moreau et Fils Vouvray

Entrees

Seafood Selection *

Chef's Preparation of the Day

AAA 8oz Beef Tenderloin *

Whipped Potato | Vegetable Jardinaire | Crispy Fried
Onions | Bacon Jam | Demi Glace
\$56.00 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
\$49.50 Add Shrimp: \$12.50

Suggested Wine Pairing: Longshot Cabernet
Sauvignon

Chicken *

Roasted Chicken Breast | Baby Potato | Wilted Spinach
Tomato | Mushroom Marsala Sauce
\$38.50

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
Glacé

Half Rack \$38.50

Full Rack \$69.50

Suggested Pairing: Marques de Riscal Tempranillo

Stuffed Baked Tomato *

Eggplant | Mushrooms | Artichoke | Spinach | Israeli
Couscous | Breadcrumbs | Balsamic Reduction
\$33

Suggested Wine Pairing: Pelee Island Pinot Noir

Fresh Pasta

Chef's Preparation

*Prices are subject to change

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