

# Dinner Menu

## Appetizers

### **Beef Tartare**

Fresh Parmesan | Crostini | Lemon & Apple Vinaigrette

Dressed Salad

\$23.00

Suggested Pairing: Torres Gran Coronas Cabernet

Sauvignon

### **Fresh Oysters**

Chef's Preparation

\$4.50 each

Suggested Pairing: William Fevre Chablis

### **Calamari**

House Tartar | Beet Cocktail Sauce

\$16.50

Suggested Pairing: J. Moreau et Fils Vouvray

### **Phyllo Wrapped Brie**

Apples & Leeks | Red Wine & Grape Sauce

\$15.00

Suggested Pairing: Pelee Island Pinot Noir

## Salads

### **Traditional Caesar Salad**

Romaine | Double Smoked Bacon Lardons | Parmesan |  
Crostini

\$14.00

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

\$16.50

Suggested Wine Pairing: Chateau de Sancerre

### **Heart of Palm**

Artichoke | Iceberg Lettuce | Cherry Tomato | Creamy  
Sesame Tofu Dressing

\$16.00

Suggested Wine Pairing: Fat Bastard Chardonnay

### **Organic Greens**

Cherry Tomato | Cucumber | Red Onion | Candied

Walnuts | Balsamic Vinaigrette

\$13.50

Suggested Pairing: J. Moreau et Fils Vouvray

## Entrees

### **Seafood Selection**

Chef's Preparation of the Day

### **AAA Beef Tenderloin**

Whipped Potato | Vegetable Jardinaire | Crispy Fried

Onions | Bacon Jam | Demi Glace

\$53.00

Suggested Pairing: Frei Brothers Cabernet Sauvignon

### **Chicken**

Roasted Chicken Breast | Baby Potato | Wilted Spinach

Tomato | Mushroom Marsala Sauce

\$36.00

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 \$30.50 Full Rack \$51.00

Suggested Pairing: Marques de Riscal Tempranillo

### **Stuffed Baked Tomato**

Eggplant | Mushrooms | Artichoke | Spinach | Israeli

Couscous | Breadcrumbs | Balsamic Reduction

\$30.50

Suggested Wine Pairing: White Haven Pinot Noir

### **Fresh Pasta**

Chef's Preparation

Open:

5:00pm-10:00pm Sunday to Thursday

5:00pm-11:00pm Friday & Saturday