

Dinner Menu

Appetizers

Beef Tartare *

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

Fresh Oysters *

Chef's Preparation
\$4.50 each

Calamari

House Tartar | Beet Cocktail Sauce
\$17.75

Fish Soup

Salmon | Cod | Halibut | Scallop | Prawn | Mussels |
Julienne Veg | Cherry Tomatoes | Fish Stock,
Small \$17.75 Large \$22.75

Warm Goat Cheese*

Prosciutto Wrapped Warm Goat Cheese | Strawberry Red
Wine Reduction | Grilled Bread
\$18.00

Scallops

Seared Scallops | Saffron | Bacon & Brandy Cream Sauce
\$25.00

Salads

Traditional Caesar Salad *

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

Caprese *

Fresh Mozzarella | Tomato | Fresh Basil | Balsamic
Reduction | Extra Virgin Olive Oil | Fleur de Sel | Cracked
Black Pepper
\$18.00

Spinach Balsamic Salad

Spinach | Toasted Almonds | Dry Cranberries | Red
Onions | Gruyere Cheese | Balsamic Vinaigrette
\$16.50

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

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

Chicken *

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

Oven Roasted New Zealand Lamb Rack *

Mint & Walnut Pesto and Parmesan Crust | Potato
Dauphinoise | French Beans & Cherry Tomato | Demi
Glace
Half Rack \$40.00
Full Rack \$72.00

Stuffed Baked Tomato *

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

Fresh Pasta

Chef's Preparation

Shareables

Surf Sharing Boards

Marinated Mussels | Smoked Salmon Avocado Salsa |
Calamari | Salt Cod Croquettes | Wontons | & Grilled
Bread \$38.50

Mixed Grill Sharing Board

Beef Skewers | Marinated Chicken | Pork Sausage | House
Pickles & Preserves | Grilled Bread
\$39.50

*Prices are subject to change