



1st Course

Signature French Onion Soup

Caramelized onions in a savoury beef broth,
homemade croutons with melted gruyere cheese
\$9

Lentil Salad

Baby spinach tossed with warm lentil, red onion,
cilantro, accompanied with a yoghurt
goat cheese dressing
\$13

Pear Salad

Sliced pear, toasted walnuts, red onion, blue cheese,
maple vinaigrette
\$8

Spinach & Artichoke Dip

Sautéed baby spinach, artichokes with cream cheese
& white wine, served with crostini
\$12

Cheese Sticks

Lightly breaded Fontina cheese with marinara sauce
\$9

Calamari

Seasoned, fried golden brown with lemon aioli
\$12

Diver Scallops

Pan seared, micro salad, bacon jam, golden beets
\$12





Main course

Grille Vegetable Penne

Mushroom, asparagus, red pepper, zucchini, tomato
sauce, asiago cheese
\$22

Risotto

Smoked bacon, granny smith apples, parmesan cheese
\$22

Pork Loin

Wild mushroom rosti, savoury apple cinnamon
chutney, market vegetables
\$27

Rosemary Encrusted Rack of Lamb

Pan seared Half rack
duchess potatoes, market vegetables
\$32

Salmon

Pan seared, parsnip puree
fingerling potatoes, asparagus
\$26

NY Strip Loin

Mushroom compote, horseradish mashed potatoes
market vegetables
\$31

Chicken Supreme

Pistachio crusted, goat's cheese cream
market vegetables
\$28

"Our Kitchen is your Kitchen"

Our culinary team will be happy to accommodate any special requests or personal preferences whenever possible.