

Appetizers

Smoked Tomato and Roasted Fennel Soup

Saffron crème fraiche and lemon thyme gremolata \$6

Roasted Duck Ravioli

Smoked Duck and mascarpone cheese in homemade ravioli with gorgonzola cream sauce, basil oil and toasted pecans \$8

Crispy Short Rib

Braised beef short rib crusted with garbanzo flour, cauliflower puree, roasted apples and braised leek jus \$9

Pan Seared Scallop

White miso vinaigrette, Napa Cabbage and fennel slaw \$10

Jumbo Prawns

Marinated in lemon and garlic with carrot puree served garlic swiss chard \$11

Chipotle Crab Cakes

Crab cakes served with roasted corn salsa and chipotle mayo \$13

Salads

Romaine Salad

Warm Pancetta, toasted foccacia chips and parmesan regianno cheese \$7

Rocket Salad

Fresh baby arugula tossed with blueberry balsamic vinaigrette, toasted pecans, red wine poached pears and crumbled gorgonzola cheese \$8

Spinach Salad

Shaved prosciutto, red onion, oven dried tomatoes and pecorino cheese finished with white balsamic vinaigrette \$8

Entrées

Linguini with Lobster

Fresh linguini tossed with lobster, fresh chilies and shallots with tomato caper puree and mascarpone cheese, arugula pesto \$32

Pan Seared Atlantic Salmon

Asparagus risotto & grilled red peppers finished with a honey and dill glaze \$24

Red Snapper

Chorizo and saffron potato hash, smoked tomato puree, carrot and coriander slaw \$25

Pan Roasted Duck Breast

Full breast with roasted butternut squash risotto, arugula salad with cranberry and madeira jus \$27

Chicken Supreme

Stuffed with prosciutto, fresh basil and bocconcini cheese topped with tomato and fennel sauce served with roasted potatoes & grilled balsamic asparagus \$28

New York Striploin

Striploin Steak, topped with creamy bacon and mushroom sauce with herb roasted fingerling potatoes \$30

Beef Tenderloin

With braised leek and garlic confit potato ragout, braised chippolini onions, roasted tomato jus \$35

Roasted Rack of Lamb

Sundried tomato pesto marinated rack of New Zealand Lamb with braised root vegetable ratatouille & Marsala jus \$32

All-Inclusive Dinner Package – Please choose one item from each of the Appetizer, Salad, Entrée and Dessert sections

\$55 for Beef Tenderloin, Lobster Linguini & Lamb

\$50 for all other entrée choices

Please add HST to all pricing.

A 15% gratuity will be added to parties of 15 or more.