

starters

tiger prawn popsicle	\$14
a skewer of tiger prawns served with honey wasabi aioli	
warm spinach and artichoke dip	
artichokes, spinach, cream cheese and feta served with tortilla chips	\$9
calamari	
crispy calamari, red onion and tzaziki	\$12.50
bruschetta	
vine ripened tomatoes on crostini, topped with our own balsamic reduction	\$9.50
baked french onion	
topped with a crouton & swiss cheese au gratin	\$8.50
the chef's soup	
prepared fresh daily, please check with your server for today's creation	\$7
market greens	
fresh, gathered greens served with your choice of dressing	\$7.50
spinach salad	
tender baby spinach, goat cheese, figs and candied pecans tossed in our own in a pomegranate vinaigrette	\$12.50
salmon provencal salad	
baked filet of salmon, artichoke hearts, tomatoes, marinated peppers and goat cheese with mixed lettuces in a lemon dijon vinaigrette topped with toasted almonds and crispy onions	\$18
caesar salad	
heart of romaine, asiago cheese, garlic and parmesan crostini	\$10

add chicken or baby shrimp to your salad \$4.50 dollars

entrees

tenderloin	
grain fed 6oz AAA filet mignon, topped with truffle butter and served with roasted garlic mashed potato and fresh seasonal vegetable	\$32
peppercorn new york	
8oz Alberta strip loin, green peppercorn demi glace over roasted garlic mashed and seasonal vegetable	\$30
chicken cordon bleu	
breast of chicken, breaded and stuffed with ham and swiss cheese topped with a mushroom demi-glace with garlic mashed potato and seasonal vegetable	\$26
stuffed mediterranean chicken	
breast of chicken filled with goat cheese, sun-dried tomato, roasted garlic and fresh sage topped with a herb garlic cream sauce, with roast potatoes and market vegetables	\$26
trout almondine	
whole rainbow trout lightly breaded & topped with toasted almonds and served on seasoned rice	\$26
grilled salmon filet	
salmon fillet with a dill and lemon butter sauce	\$27
spaghetti with spicy lamb meatballs	
tossed in a tomato garlic and cream sauce and topped with herb ricotta	\$28
risotto	
medley of fresh vegetables and hand picked herbs cooked along side wild mushrooms served with flat bread	\$20

...add a skewer of prawns to any entrée 9 dollars