

## starters

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### tiger prawn popsicle

a skewer of tiger prawns served with honey wasabi aioli

\$14

### 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 brie

oven baked brie cheese with cranberry compote and fresh herb crostini

\$11.50

### tandoori chicken flatbread

tandoori chicken with mango chutney, bell peppers, red onion and cilantro on flat bread

\$11.50

## soups

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### 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

## salads

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### market greens

fresh, gathered greens served with your choice of dressing

\$7.50

### spinach salad

tender baby spinach, goat cheese and pecans in a pomegranate vinaigrette

\$12.50

### caesar salad

heart of romaine, asiago cheese, garlic and parmesan crostini

\$10

### 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

*add chicken or baby shrimp to your salad 4.50 dollars*

*a charge of 6 dollars will be added to split orders  
for split bills please advise server prior to ordering (maximum 4 splits bills per table)*

*All suggested wines are available by the bottle*

## entrees

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### tenderloin

grain fed 6oz AAA filet mignon, topped with spicy creole butter and served with roasted garlic mashed potato and fresh seasonal vegetable \$32

Hess "Select" Cabernet Sauvignon

### peppercorn new york

8oz Alberta strip loin, green peppercorn demi glace over roasted garlic mashed and seasonal vegetable \$30

Heartland Shiraz

### rib eye

10oz prime boneless Alberta rib eye, marbled for tenderness and flavor, served with roasted garlic Mashed potato and seasonal vegetable \$36

Liberty School Cabernet Sauvignon

### bison striploin

8oz local, free-range bison striploin drizzled with port wine jus & served with roasted garlic mashed potato and seasonal vegetable \$36

Chameleon Z-3infandel

### pesto crusted rack of lamb

grilled pesto crusted New Zealand lamb with roast potato and seasonal vegetable \$38

Chateau Maucaillou

### 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

Vineland Estates Cabernet Franc

### 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

Vina Bisquertt 'La Joya' Carmenere

### trout almondine

whole rainbow trout lightly breaded in lemon pepper, topped with toasted almonds and served on seasoned rice \$26

Banrock 'Unwooded' Station Chardonnay

### grilled salmon filet

salmon filet with a dill and lemon butter sauce \$27

Johann Haart Piesporter Riesling

### grilled tilapia

filet of grilled tilapia with mango and red onion salsa over seasoned rice \$26

Cono Sur Viognier

### spicy thai green curry

coconut cream curry with zucchini, served with choice of grilled chicken or sautéed shrimp over jasmine rice, topped with roasted pineapple and crushed pistachios \$26

Pelee Island Gewurtztraminer

### spaghetti with spicy lamb meatballs

tossed in a tomato garlic and cream sauce and topped with herb ricotta \$28

Wolf Blass 'Yellow Label' Cabernet Sauvignon

### risotto

medley of fresh vegetables and hand picked herbs cooked along side wild mushrooms served with flatbread \$20

Fetzer 'Valley Oaks' Pinot Grigio

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