

## starters

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### tiger prawns

red curry brushed prawns lightly grilled & paired with a light citrus honey yogurt for dipping 12

### crab cakes

on a bed of spring greens with grilled mango and cilantro salsa 11

### calamari

crispy calamari, red onion and tzaziki 12

### bruschetta

vine ripened tomatoes on crostini, topped with our own balsamic reduction 9

### samosas

filled with vegetable or beef and served with chef's own mango chutney 10

### baked french onion

topped with a crouton & swiss cheese au gratin 8

### 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

### spinach salad

tender baby spinach, seasonal fruit and spring onion tossed in our own pomegranate vinaigrette 11.5

### thai noodle salad

crisp romaine, sweet red onion, red peppers, cucumbers, tomatoes, noodles and peanuts in a spicy thai lime dressing; topped with fresh cilantro 11.5

### caesar salad

heart of romaine, asiago cheese, garlic and parmesan crostini 9.5

*add chicken or baby shrimp to your salad 4 dollars*

## entrees

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### tenderloin

tender 6oz AAA beef tenderloin, topped with truffle butter and served with roasted garlic mashed potato and fresh seasonal vegetable 30

### peppercorn new york

8oz Alberta strip loin, green peppercorn demi glace over roasted garlic mashed and seasonal vegetable 28

### grilled 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 25

### 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 25

### grilled salmon filet

salmon fillet with thai basil cream sauce over seasoned rice 26

### rigatoni marsala

mushrooms, onions and house-made marsala finished with asiago and parmesan cheeses 21  
add grilled chicken breast 5

### risotto

medley of fresh vegetables and hand picked herbs cooked along side pearl barley served with foccaccia toast 19

*...add a skewer of prawns to any entrée 8 dollars*