



# DINNER MENU

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## SOUP AND SALADS

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**PEAR AND WALNUT** 19

Arugula, Riesling poached pear, candied walnuts and goat cheese

**CAESAR** 17

Crisp romaine, pancetta, shaved Parmesan-Reggiano with house made croutons and dressing

**WEDGE** 17

Iceberg lettuce, smoked bacon, grape tomatoes, with gorgonzola drizzled and green goddess dressing

**OCTOPUS** 19

Marinated in our house made lemon, olive oil vinaigrette

**ONION SOUP** 13

Caramelized onion medley with a rich stout beef broth, topped with house made crostini and brûléed Gruyere cheese

**BOUILLABAISSÉ** 25

A seafood extravaganza, finished in a light fish broth

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## STARTERS

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### ON ICE

**OYSTERS ON THE ROCKS** 24

6 Malpeque oysters with mignonette sauce

**JUMBO SHRIMP COCKTAIL** 24

**SEAFOOD TOWER** 175

Add on's: lobster tail, king crab leg, oysters, shrimp

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**JUMBO GARLIC PRAWNS** 24

3 prawns in a lime garlic sauce

**PORTOBELLO** 22

Fresh seafood medley topped portobello, dusted with panko and baked golden on a pool of roasted pepper chive sauce

**BEEF TIPS** 24

Dry rubbed beef seared with roasted grape tomatoes and garlic

**TUNA TARTAR** 23

Marinated Ahi Tuna, finished on a bed of avocado

**BRUSCHETTA** 18

Diced tomato, caramelized onions and red peppers, topped with goat cheese on grilled baguette

**MUSSELS** 22

P.E.I mussels sautéed with smoked bacon, shallots, roasted red peppers in a Pernod broth

**PROSCIUTTO AND CHEESE** 35

Fresh sliced prosciutto and assorted cheeses



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## PANS

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### FLOUNDER 53

Flounder stuffed with shrimp, bay scallops and breadcrumbs. Finished with a saffron butter cream sauce

### CHILEAN SEABASS 58

Seared golden with a vanilla bean carrot purée

### SEA SCALLOPS 52

Pan seared scallops, finished on a granny smith apple, crème fraîche and chive slaw

### PICKEREL 39

Local fresh caught pickerel, baked with a pecan crust, finished with lemon brown butter

### CHICKEN SUPREMÉ 35

Seared chicken breast with oven roasted forest mushrooms, bacon and shallots, in a light marsala wine sauce

### LOBSTER 44

Orecchiette pasta noodles in a lobster crème sauce, a hint of tarragon and topped and baked with Gruyere cheese

### RAVIOLI 39

Ravioli stuffed with butternut squash, tossed with mushroom, sun dried tomato and asparagus in white wine cream sauce

### PAPPARDELLE 38

Pasta, beef tips, portobello, shallots, spinach and tomatoes in a garlic olive oil sauce

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## CHARBROILED

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### LAMB 52

Half rack of lamb and finished in a red wine reduction

### STRIPLOIN 10oz 52

### RIBEYE 12oz 64

### TENDERLOIN 8oz 56

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## TO SHARE

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### SUNDRIED TOMATO PESTO SCALLOPED POTATOES 17

### CARAMELIZED BRUSSEL SPROUTS 14

### SAUTÉED FOREST MUSHROOMS 14

### GREEN BEANS 16

### FRITTERS 18

Broccoli, cauliflower, and cheddar dumplings, fried golden and served with chipotle aioli

## UPGRADES

### KING CRAB LEG 75 (3)

### LOBSTER TAIL 42

8OZ Lobster Tail

### GRILLED JUMBO PRAWN 8 each

### BAKED POTATO 10

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## SWEET ENDINGS

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### Creme Brûlée 13

### Sicilian Canoli 4

### Fresh Berries and Creme 12

### NY Cheesecake 13

### Truffle Royale 13