



DINNER
Served 5 – 9 pm

STARTERS

SEAFOOD CHOWDER 12

Medley of fresh seafood in a creamy smooth béchamel.

ARUGULA & BABY SPINACH SALAD 12

Grilled red onion, pickled radish, sundried apricot, blue cheese, Champagne dressing.

CAESAR SALAD 12

Romaine hearts, herb croutons, garlic Caesar dressing, topped with shredded parmesan and double smoked bacon bits.

WARM MUSHROOM SALAD 12

Medley of sautéed mushrooms with baby spinach. Topped with truffle oil, goat cheese and double smoked bacon. Finished with a white balsamic glaze.

ARANCINI 12

Seven-grain wild rice risotto, herbed panko crust, served with smoked tomato chutney and shaved gran padano.

COCONUT SHRIMP 14

Coconut flakes, panko crumbs crusted jumbo shrimp with a tangy tamarind dip.

GRILLED CALAMARI 14

Sprinkled with chili flakes, vegetable spice, gathering of baby lettuce and dressed with chipotle mayo and balsamic reduction.

MUSSELS & CHORIZOS 14

Steamed in a traditional white wine and shallot cream sauce, chorizo slices served with grilled garlic baguette.

LOBSTER CRAB DIP 16

Snow crab, lobster, avocado, brie triple cream and roasted red pepper served with artisanal flat breads.

ENTREES

PAN SEARED ATLANTIC SALMON 28

Seared with fresh lemon and garlic, draped with a baby shrimp citrus, beurre blanc. Served with spinach risotto, seasonal vegetables.

MARINATED CHICKEN 26

Molasses and pommery mustard glazed chicken breast. Served with potato pancakes and seasonal vegetables.

ONTARIO PORK CHOP 26

Herb-dusted and grilled fresh pork chop. Served with pumpkin and pear salsa, seasonal vegetables and maple roasted sweet potatoes.

PRIME ALBERTA RIB EYE STEAK 32

8oz. house rub, grilled to your preference. Served with caramelized onion confit, peppercorn glaze, seasonal vegetables and Yukon Gold mashed potatoes. Add 3 jumbo shrimp \$7.

LAMB SHANKS 28

Slow braised in red wine and mint jus, gremolata. Served with Yukon Gold mashed potatoes and seasonal vegetables.

SEAFOOD PASTA 28

Linguini tossed to perfection with bay scallops, mussels, jumbo shrimp, calamari, lobster tail, garlic, chives & olive oil.

FUSILLI PASTA 22

Smoked gouda and charred grape tomatoes tossed in a fresh herb and roasted garlic cream sauce with a hint of truffle oil.

STUFFED PORTOBELLO MUSHROOM 19

Baked Portobello mushroom stuffed with quinoa and grilled veg, curried lentil puree.

TAXES & GRATUITIES ARE IN ADDITION.
AN AUTOMATIC GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 8 OR MORE.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES