

EVENING

Appetizers

Mussels in a Herb Tomato Broth 16
PEI Mussels steamed in a homemade herb white wine tomato Broth & Garlic Ciabatta bread

Wild Mushroom Brie Bruschetta 14
Sautéed Shitake, Cremini, Beech & Oyster Mushrooms over a Focaccia bread topped with Brie Cheese and White Balsamic Drizzle

Grilled Calamari 14
Served on a bed of Fresh Arugula Greens and Sriracha Crème Fraiche

Salads & Soup

Caesar Salad 14
DBL Smoked Bacon, Garlic dressing, Focaccia Croutons and Asiago

Braised Beet, Poached Pear & Heirloom Tomato Tian 14
Served with Heritage mixed greens & Chevre Cheese and a raspberry white balsamic dressing

Soup Du Jour 8
Ask your server about today's Chef's Creation

Mains

Court Boullion Poached Halibut 32
Bertiolo Beurre Blanc & Candied Citrus served with your choice of Risotto or Potato of the day

Steak & Frites 35
12oz Aged Striploin, Roasted Garlic Crust and served with Truffle Romano Frites

Moroccan Rubbed New Zealand Lamb 38
Caramelized Apricot Tagine served with your choice of Risotto or Potato of the day

Veal Osso Bucco 36
Tomato & Vegetable Ragout, served with Roast Garlic Whipped Potato

Seafood Pasta 32
PEI Mussels, Shrimp, Scallops & Blue Crab in a Herb Dill Cream Sauce with Roasted peppers, leeks and fresh garlic Over a bed of Pappardelle Noodles

Crusted Pork Loin Cutlets 30
Jack Daniels Dijon Cream and your choice of Risotto or Potato of the day.

Enhancements

Risotto of the Day | 7

Potato of the Day | 8

Seasonal Vegetables | 7



Enjoying wine with your meal? Ask your server for some suggestions to pair with your meal.

Vegetarian options & gluten free alternatives are available upon request, please inquire with your server.

Please notify your server of any allergies. Taxes and gratuities are in addition. An automatic gratuity of 18% will be added to parties of 8 or more.