

Love at First Bite

FOUR COURSE PRIX FIXE

\$59
PER PERSON

CHOOSE ONE FROM EACH COURSE

FIRST COURSE

FRIED GOAT CHEESE

sun-dried tomato vinaigrette, petite greens, double-smoked bacon, housemade crostini.

CRAB CAKES

seared lump crab cakes, garlic lime-spiked mayo, sweet potato crisp.

SMOKED SALMON

crisp capers, pickled Bermuda onion, arugula, garlic crostini.

SHRIMP COCKTAIL

Five chilled tiger shrimp with traditional cocktail sauce.

SECOND COURSE

GREEK or CAESAR SALAD or SOUP OF THE DAY

ENTREE COURSE

10 OZ ANGUS RESERVE NEW YORK STRIP

with green peppercorn brandy sauce, seasonal vegetables and choice of daily potato or rice.

14 OZ KENTUCKY VEAL CHOP

centre-cut, Jack Daniels bbq sauce glaze, Kentucky bourbon demi finish, seasonal vegetables and choice of daily potato or rice.

CRAB CRUSTED ATLANTIC SALMON

with warm crab and coconut infused veloute, seasonal vegetables and choice of daily potato or rice.

LOBSTER & SHRIMP PAPPARDELLE

parmesan garlic cream sauce, twisted pappardelle, garlic fried shrimp, spinach roasted red peppers and artichoke heart; with broiled lobster tail and hint of citrus.

BEEF TENDERLOIN

6 oz. AAA Wellington County grilled beef tenderloin, béarnaise sauce, seasonal vegetables and choice of daily potato or rice.

DESSERT COURSE

CHOCOLATE LAVA CAKE A LA MODE or CINNAMON HEART & STRAWBERRY CHEESECAKE





STARTERS

Soup of the Day 7

French Onion Soup 10

Crab Cakes 13
seared lump crab cakes, garlic and lime-spiked mayo, sweet potato crisp.

Fried Goat Cheese 13
sun-dried tomato vinaigrette, petite greens, double-smoked bacon, housemade crostini.

Housemade Crispy Calamari 13
lightly breaded, chipotle mayo.

Smoked Salmon 13
crisp capers, pickled Bermuda onion, arugula, housemade crostini.

Three-Cheese Garlic Bread 9
housemade garlic butter & 3-cheese blend on a full loaf of Italian bread.

Bruschetta 12
Our twist on a classic! Housemade mix, mozzarella, fresh basil pesto drizzle on a full loaf of locally baked Italian bread.

Perfect to Share!

COMPOSED SALADS

Our Famous Greek 12 **STARTER SIZE** 8
housemade Dijon balsamic vinaigrette, crisp romaine, vine ripened tomatoes, red onions, cucumbers, sweet green & red bell peppers, feta cheese, hint of oregano.

Roasted Beet & Arugula 14
fresh arugula, candied walnuts, roasted beets, goat cheese, housemade white wine vinaigrette.

Caesar 12 **STARTER SIZE** 8
romaine hearts, creamy Caesar dressing, foccacia croutons, cirpsy bacon, Grana Padano parmesan.

Wedge Salad 14
A steakhouse classic! Iceberg lettuce, bacon, tomato, crumbly blue cheese, cucumber, ranch dressing.

ADD-ONS

ANGUS NY STRIP
5 OZ. 20

GRILLED SALMON
5 OZ. 18

SHRIMP SKEWER
4 OZ. 10

GRILLED CHICKEN
6 OZ. 8

ANGUS RESERVE STEAK

AAA/PRIME ALBERTA ANGUS BEEF. AGED 21 DAYS FOR SUPERIOR MARBLING AND FLAVOUR. EVERY STEAK IS HAND CARVED TO ORDER. THEN LIGHTLY SEASONED WITH KOSHER SALT, BLACK PEPPER AND MONTREAL STEAK SPICE FOR THE PERFECT FLAVOUR!

New York Strip

Tight texture, definite grain, good marbling, strong beef flavour.
8 oz. 34 | 12 oz. 43

Rib Eye Steak

Highly marbled, smooth texture, fine grain and a rich beefy cut.
12 oz. 43 | 14 oz. 47

Filet Mignon

Buttery and tender with smoked bacon and peppercorn brandy.
6 oz. 38 | 8 oz. 47

All steaks include seasonal vegetables and choice of daily potato, fresh-cut French fries or seasoned rice.

MAKE IT 4
Surf & Turf

5/6 oz Lobster Tail
seasoned, with drawn butter
MARKET PRICE

Garlic Shrimp 10
on a skewer

Crab Cake 10
with béarnaise

ADD-ONS

TOPPINGS +5

- SAUTÉED MUSHROOMS
- BLUE CHEESE
- CARAMELIZED ONIONS

SAUCES +5

- PEPPERCORN SAUCE
- DEMI-GLACE
- BÉARNAISE SAUCE

COLOUR GUIDE

BLUE RARE Seared fully red inside.	RARE Seared mostly red inside.	MID-RARE Seared half red inside.	MEDIUM Seared slightly red inside.	MID-WELL Slight hint of pink in centre.	WELL DONE Fully gray brown inside.	CHICAGO Fully seared Cooked to order inside
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FROM THE SEA

Fish of the Day

Your server will tell you all about today's feature fish! Meal includes a small soup of the day, or Greek or Caesar salad.

Seafood Trio

52
sea scallops, 5/6 oz. lobster tail, black tiger shrimp, drawn butter, seasonal vegetables, potato or rice.

Seafood Fettucine

35
lobster cream sauce, red onions, bell peppers, sea scallops, baby clams and black tiger shrimp.

Twin Lobster Tails

MARKET PRICE
two 5/6 oz. tails, roasted, fire grilled, with drawn butter, seasonal vegetables, potato or rice.

COMFORT CLASSICS

Braised Ontario Lamb Shank 34
slowly braised with natural jus, daily potato, vegetable medley.

Chicken Cordon Bleu 27
breaded boneless breast, stuffed with Gruyère and black forest ham, with pommery mustard cream sauce, seasonal vegetables, daily potato.

Goat Cheese Chicken 27
fresh baby spinach, roasted red pepper and tarragon Chèvre cream sauce, seasonal vegetables, daily potato.

Beer Battered Fish & Chips 19
haddock, fries, tartar sauce, coleslaw.

½ LB Plus Housemade Burger 16
our family recipe, hand crafted, cooked to order; served on a lightly toasted bun with lettuce, tomato, and onion with house-cut fries or Caesar salad.

BANQUET - cheddar, bacon, mushrooms. + 2

CALIENTE - cheddar, bacon, caramelized onions, jalapeños, chipotle honey BBQ sauce. + 3

SANDSTONE - arugula, caramelized onions, blue cheese. + 2

ITALIAN FAVOURITES

Housemade Spinach Gnocchi 23
served in our roasted red pepper and tarragon chèvre cream sauce.

Tuscan Linguine 23
sweet bell peppers, zucchini, baby spinach, red and white onions, artichoke hearts, black olives in basil pesto.

Shrimp & Sausage Penne 27
black tiger shrimp, hot Italian sausage, sweet bell peppers, roasted red peppers, red onion in marinara sauce.

Chicken Parmesan 25
herb-breaded, melted mozzarella and parmesan; served with linguine marinara.

Housemade Lasagna 25
noodles layered with ricotta, mozzarella, asiago and parmesan blend, baked in our housemade meatsauce.

Fettuccine Alfredo 23
double smoked bacon, roasted sweet onion, Grana Padano parmesan cream sauce. **WITH CHICKEN OR SHRIMP** + 6

ADD-ONS

- SAUTÉED MUSHROOMS +5
- HOT ITALIAN SAUSAGE +5
- GLUTEN-FREE PASTA +3
- ALFREDO SAUCE +4

Chef's Table



DINNER FOR TWO · \$120 PER COUPLE

Mixed Grill

FIRST COURSE Choose any one of our appetizers to share.

SECOND COURSE Choose any one of our composed salads to share.

MAIN COURSE PLATTER **Surf & Turf**
8 oz. Filet Mignon and twin 5/6 oz. Lobster tails, with garlic butter, accompanied by daily potato, rice or fries, and seasonal vegetables.

DESSERT Chocolate lava cake with vanilla ice cream & cinnamon heart and strawberry cheesecake