

Starters

Caesar Salad

Crisp romaine, smoked bacon, butter croutons, Grana Padano, house garlic peppercorn dressing. Sm: 5.25 Lg: 9.25

Bellwether Salad

Mixed greens, clementines, fresh berries, toasted pepitas & sunflower seeds, organic quinoa, grape tomato, radish, ricotta salata, sherry vinaigrette. Sm: 5.75 Lg: 9.75

Shrimp Cocktail

Poached sweet white shrimp served with classic cocktail sauce, avocado mousseline and lemon. 13.95

Spring Bruschetta

Grilled rustic Italian loaf, whipped Buffalo ricotta, marinated baby tomatoes and Spring vegetables, EVOO. 9.00

Arancini

Mushroom and asparagus arancini, marinara sauce, shaved Grana Padano. 7.95

Pasta & Risotto

Fudd's Pappardelle

Pappardelle pasta, confit rabbit, Spring vegetables, fresh basil pesto, sauvignon blanc, butter, Grana Padano, herb breadcrumbs. 19.95 *available as a vegetarian option*

Shellfish Risotto

Oceanwise white shrimp, sea scallops, Canadian hard shell lobster meat, bouillabaisse risotto, fennel, leek, shallot. 27.95

Entrees

Veal Marsala

Medallions of grain fed veal tenderloin, crisped polenta cake, mixed mushrooms, tomato, cipollini onion, tarragon, Marsala wine sauce. 27.95

Angus Striploin

10oz CAB New York Striploin steak grilled to your liking, roasted fingerling potatoes, fresh young vegetables, café de Paris butter. 31.95

Filet Mignon

Pan roasted 7oz AAA Canadian beef, roasted fingerling potatoes, fresh young vegetables, red wine demi-glace. 36.95

Arctic Char

Pan seared fillet, crushed fingerling potatoes, warm Spring vegetable salad, aged sherry vinegar tomato butter sauce. 27.95

Rack of Lamb

Oven roasted rack, pistachio herb and buttered breadcrumb crumble, fresh young vegetables, Madeira wine sauce. 35.95

Game Hen

Pan roasted breast and leg of Cornish game hen, Spring vegetable risotto, dry sherry poultry jus. 21.95