

Starters

Caesar Salad

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

Arugula Salad

Arugula, baby greens, roasted sweet potato, Granny Smith apple, fennel, sundried cranberries, spiced pecans, shoyu dashi vinaigrette. 5.25 / 9.25

French Onion Soup

Slow braised caramelized onions, beef and chicken bone broth, country bread rusk with gratinéed Emmental and Frere Jacques cheeses. 9.75

Duck Liver Pâté

House made duck liver pâté, Madeira wine jelly, crostini. 8.50

Sticky Thai Shrimp

Pan seared Oceanwise black tiger shrimp, red Thai curry glaze, sweet peppers, ginger, carrots, cilantro and chives. 12.00

Baked Camembert

Oven baked Albert's Leap camembert cheese, Autumn dried fruit compote, crostini. 12.00

Pasta & Risotto

Mushroom Ravioli

Roasted mushroom ravioli, smoked chicken, butternut squash velouté, white wine, smoked bacon, roasted brussel sprouts. 17.00

Shellfish Risotto

Oceanwise white shrimp, sea scallops, Canadian hard shell lobster meat, bouillabaisse risotto, fennel, leek, shallot. 29.00

Entrees

Veal Marsala

Medallions of grain fed veal tenderloin, crisped polenta cake, mixed mushrooms, tomato, cipollini onion, tarragon, Marsala wine sauce. 28.00

Ribeye Steak

14oz AAA ribeye grilled to your liking, roasted garlic mashed potatoes, fresh vegetables, café de Paris butter. 45.00

Filet Mignon

Pan roasted 7oz AAA Canadian beef, roasted fingerling potatoes, fresh young vegetables, red wine demi-glace. 36.00

Arctic Char

Pan seared fillet, caramelized lentils du Puy with root vegetable brunoise, baby vegetable, tomato mustard seed beurre blanc. 28.00

Rack of Lamb

Oven roasted rack, pistachio herb and buttered breadcrumb crumble, fresh young vegetables, Madeira wine sauce. 37.00

Game Hen

Pan roasted breast and leg of Cornish game hen, Autumn vegetable risotto with carrots, butternut squash, rutabaga, parsnip, leeks and brussels, Marsala chicken jus. 22.00