

# Starters

## Caesar Salad

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

## Baja Salad

Market greens, avocado, sweet peppers, tomato, pepitas, sunflower seeds, goat's cheese, grilled corn, crispy tortillas, honey lime vinaigrette. Sm: 5.75 Lg: 9.75

## French Onion Soup

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

## 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. 13.00

# 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, crushed fingerling potatoes, grilled corn succotash, smoked bacon, parsley, chives, tomato mustard seed butter sauce. 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