

# 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

## Cucumber & Yogurt Soup

Cucumber soup with Balkan yogurt served cool with fresh dill, fennel and vodka cured salmon. 8.75

## Shrimp Cocktail

Poached sweet white shrimp served with classic cocktail sauce, avocado mousseline and lemon. 14.00

## Caprese Salad

Sliced vine ripened tomato and bocconcini, basil oil, balsamic glaze, yellow tomato vinaigrette, fleur de sel and cracked black pepper. 10.00

# Pasta & Risotto

## Fudd's Pappardelle

Pappardelle pasta, confit rabbit, Spring vegetables, fresh basil pesto, sauvignon blanc, butter, Grana Padano, herb breadcrumbs. 20.00 \*available as a vegetarian option\*

## 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, warm Spring vegetable salad, aged sherry vinegar tomato 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, Summer vegetable risotto, dry sherry poultry jus. 22.00