

APPETIZERS

MANHATTAN CHOWDER – FISH GOUJONS, SHELLFISH AND POTATOES IN A TOMATO AND LEMONGRASS BROTH \$10

CHEF'S DAILY SOUP \$7

HEARTS OF ROMAINE – CRISP CHOPPED ROMAINE, BACON LARDONS, HARD POACHED QUAIL EGG, CROUTONS AND A PARMESAN CRISP, DRESSED WITH ROASTED GARLIC AND CAPER EMULSION \$12

ORGANIC LEAVES – HAND-PICKED FIELD LEAVES, CARAMEL WALNUTS, SEEDLINGS AND JULIENNEED TART APPLE TOSSED WITH NIAGARA EMPIRE APPLE VINAIGRETTE \$10

COCKTAIL SHRIMP – POACHED TIGER PRAWNS SERVED WITH A RED WINE AND HORSERADISH BARBEQUE SAUCE AND FRESH LEMON \$10

CURLY CALAMARI FRIES – JULIENNEED CALAMARI MARINATED IN MILK, DUSTED WITH TOGARASHI FLOUR AND SERVED WITH A YUZU AIOLI \$11

MUSSELS – CULTIVATED EAST COAST MUSSELS STEAMED AND SERVED WITH A CHOICE OF WHITE WINE BROTH OR SWEET RED THAI CURRY CREAM \$9

BEURRE D' ESCARGOT – FRENCH SNAILS BAKED IN SHELL WITH CHOPPED GARLIC, FINE HERB BUTTER AND FRESH LEMON \$10

SEARED DIVER SCALLOPS – GOLDEN SEARED SCALLOPS SERVED WITH CONFIT OF CELERiac AND FENNEL IN A CHIVE BEURRE BLANC \$13

HEIRLOOM TOMATO FLAN – VINE RIPENED BEEFSTEAK TOMATOES, GRILLED PIMENTO CREAM CHEESE AND SPINACH, TOSSED IN A ROASTED GARLIC OIL WITH FRESH LEMON SERVED ON A CRISPY FLAN \$11

SMOKED CHICKEN TORTELLINI – PULLED SMOKED CHICKEN, BUTTER BRAISED LEEKS AND GOAT CHEESE STUFFED IN OUR OWN HAND ROLLED PASTA WITH DICED TOMATO AND PAN JUS \$8

ENTRÉES

VEGETABLE TERRINE EN CROÛTE – GRILLED PEPPERS, ZUCCHINI AND PORTOBELLO MUSHROOMS LAYERED WITH GOAT CHEESE AND ROASTED GARLIC IN PUFF PASTRY AND GARNISHED WITH SEEDLINGS \$19

ORGANIC SALMON – MAPLE AND SHERRY GLAZED SALMON WITH A CASSOULET OF WHITE BEANS, BACON LARDONS AND FRENCH BEANS \$21

SMOKED CHICKEN PAPPARDELLE – PULLED SMOKED CHICKEN, RAPINI LEAVES AND FIELD GROWN MUSHROOMS TOSSED IN A DARK CHICKEN REDUCTION CREAM SAUCE \$20

DE-CONSTRUCTED FISH TACO – BLACKENED SALMON AND HALIBUT FRITTERS WITH SHAVED CABBAGE, CAPER TOMATO RELISH AND CHIPOTLE LIME AIOLI SERVED WITH LETTUCE \$17

PAN FRIED RIB EYE – PEPPER CRUSTED AND SEARED RIB EYE WITH ROASTED RED JACKET POTATOES, SEASONAL VEGETABLES AND A PORT JUS \$23

LOBSTER AND PRAWN CLUB – CHILLED POACHED NOVA SCOTIA LOBSTER AND PRAWN MEAT MIXED WITH A YUZU AIOLI WITH SINGLE SMOKED BACON, LETTUCE AND TOMATO ON FRESHLY SLICED BREAD AND SERVED WITH A SIDE OF FRITES OR HOUSE SALAD \$21

HOUSE MADE STEAK BURGER – HOUSE GROUND STEAK BURGER WITH BUTTERMILK ONION RINGS LETTUCE, TOMATO AND BLUE CHEESE AIOLI ON AN ONION BUN. SERVED WITH A SIDE OF FRITES OR HOUSE SALAD \$18