

# Wines

by the Glass | by the bottle  
6 oz

## White

**Serenissima Pinot Grigio**  
*DOC Italy* \$14 | \$55

**Manos Negras Chardonnay**  
*Argentina* \$14 | \$55

**Sula Chenin Blanc**  
*India* \$14 | \$55

**Las Cumbres Sauvignon Blanc**  
*Chile* \$14 | \$55

## Rosé

**"F" de Fournier**  
*France* \$15 | \$60

## Red

**Dusty River Pinot Noir**  
*France* \$15 | \$60

**Giorgio & Gianni Negro Amaro**  
*Italy* \$15 | \$60

**Boutinot Côtes du Rhône**  
*France* \$15 | \$60

**Villa Rocca Cabernet Sauvignon**  
*Italy* \$16 | \$64

## Sparkling Wine

**Canella Prosecco Superiore**  
*Italy* \$16 | \$70

These are just a few of our outstanding selection of wines. We invite you to view our wine menus or speak to our sommelier Bobby for help choosing the perfect pairing for your dinner.

# Soups and Salads

## Seafood Chowder

large \$19 small \$10  
fresh fish, crab, clams, mussels, creamy broth,  
baguette, roasted red pepper rouille

## Wedge Salad \$19

iceberg lettuce, blue cheese crema & crumbles, tomato confit,  
fresh chives, house made bacon lardon, crispy onion

## Caesar Salad \$17

romaine, roasted garlic and yogurt dressing,  
bacon, anchovies, parmesan, croutons

# To Share

## Moules Frites \$30

mussels braised in a sausage and tomato sauce served with  
french fries, baguette and roasted red pepper rouille

## Seafood Gratin \$29

prawns, crab, lobster, mascarpone, cave aged gruyere,  
aged gouda, grilled baguette

## Charcuterie Platter \$28

assorted cured meats and cheeses served with grilled baguette and an  
assortment of preserves, seasonal fruit, nuts, seeds and honey

## Truffled Arancini \$19

handmade mushroom stuffed risotto,  
marinara sauce, sea salt, grana padano

## ADD ONS

grilled or blackened salmon \$18 4 oz grilled striploin \$14

prawn skewers \$13 grilled or blackened chicken \$8

seared ahi tuna \$8 ponzu marinated ahi tuna \$8 crispy tofu \$7



# Mains

## **Smash Burger \$24**

two all beef patties, butter leaf lettuce, tomato, house sauce, toasted roll, fries

add ons \$2 each

cheddar cheese, bacon, fried egg, sautéed mushroom, crispy onion, cambozola

## **Filet Mignon \$60**

6oz AAA angus beef tenderloin, red wine sauce, garlic mashed potatoes, chefs vegetables

## **Veal Scallopini \$60**

veal dusted with seasoned rice flour served with crispy polenta and tomato garlic ragoût

## **Atlantic Salmon \$47**

steamed quinoa, green beans almondine, pumpkin seed and arugula pesto

## **Marinated Bone-in Pork Chop \$34**

red wine mushroom cream sauce, garlic mashed potatoes, chef's vegetables

## **Steak Frites \$39**

8oz striploin, sautéed onions and mushrooms, garlic aioli

## **5oz Grilled Yellow Fin Tuna \$32**

warm potato salad with fresh herbs, olives, bell peppers

## **Chorizo Bolognese \$30**

ground chorizo, slow roasted tomato sauce, penne pasta

## **Eggplant Parmesan \$30**

breaded eggplant layered with roasted zucchini, fresh mozzarella and tomato sauce, served with fettuccine

## **Mushroom Bourguignon \$26**

wild mushrooms braised with bell peppers and fresh aromatics, served over steamed rice

## **Chicken Alfredo \$25**

grilled chicken fettuccini with garlic cream sauce

## **Chateaubriand for Two \$150**

14ozs of centre cut AAA angus beef, chefs vegetables, garlic mashed potatoes, red wine sauce, dijon gorgonzola cream sauce

## **Roast Whole Chicken for Two \$70**

whole roast chicken, chefs vegetables, garlic mashed potatoes, lemon thyme au jus, rosemary mustard sauce



## **FOR THE TABLE**

Sautéed Mushrooms \$14   Chef's Daily Vegetables \$10   Creamed Spinach \$10

Focaccia \$8   Garlic Toast \$8   Brussels Sprouts \$12   Garlic Mashed Potatoes \$12

# Living Life to 100

health smart and vegan options

## To Start

### **Mushrooms on Toast** \$15

roasted mushrooms blended with fresh herbs, spices and tofu; served with toasted rye; vegan friendly

### **Hand-Breaded Chicken Tenders** \$13

three pieces of hand-breaded chicken tenderloin served with plum sauce



## Power Bowls

### **Surf'n Turf** \$34

mixed greens, grilled chicken breast, grilled prawn skewers, crab and lobster salad, tomato, cucumber, avocado, creamy garlic peppercorn dressing

### **Warm Ginger Stirfry** choice of tofu or chicken \$32

sautéed carrot, bell pepper, onion and bok choy tossed in a ginger, garlic sauce served over steamed rice; garnished with roasted peanuts and sesame

### **Greek** choice of grilled prawns or tuna \$32

romaine, fried chickpeas, bell peppers, cucumber, tomato, red onion, kalamata olives, red wine & oregano vinaigrette, feta cheese

### **Smoked Salmon** \$32

mixed greens, edamame, quinoa, confit tomato, chopped egg, dill mustard dressing, grilled tuna, cold smoked salmon, fried capers

### **Hawaiian** \$34

grilled prawns, charred pineapple, sushi rice, edamame, wakame salad, togarashi nori strips, pickled ginger, crispy onions, kani salad, avocado, sesame seeds, sweet tamari ponzu

### **Add Proteins:**

grilled or blackened salmon \$18 4 oz grilled striploin \$14

prawn skewers \$13 grilled or blackened chicken \$8

seared ahi tuna \$8 ponzu marinated ahi tuna \$8 crispy tofu \$7