

APPETIZERS

CHEF'S AUTHENTIC FRENCH ONION SOUP 5.95

BELGIAN CHEESE CROQUETTES & A SPICY HOME-MADE SALSA 6.75 
A BLEND OF PARMESAN, GRUYÈRE & EMMENTAL CHEESE

SPICY BREADED GREEN BEAN FRIES WITH RANCH DIP 5.25 

SAUTÉED SCALLOPS IN A LIGHT & FRAGRANT COCONUT & CURRY SAUCE 8.95

CAESAR SALAD 6.75
ROMAINE, CAESAR DRESSING & CROUTONS
ADD ANCHOVIES 1.95

ENTRÉES

ALL ENTRÉES SERVED WITH SOUP OF THE DAY

FISH & SEAFOOD

SALMON PILLOW CASE 26.75
PAN ROASTED WILD CAUGHT FILET OF ALASKAN SALMON SERVED ON A BED OF SPINACH WITH HOLLANDAISE SAUCE & TOPPED WITH PUFF PASTRY AND ALSO FINGERLING POTATOES

CREAMY COCONUT SEAFOOD CURRY 31.95
THAI STYLE CURRY WITH ALASKAN POLLOCK, SHRIMP, SCALLOPS & CLAMS SERVED WITH BABY POTATOES & GARLIC CROUTONS

GRILLED FILLET OF SALMON 25.65
WILD CAUGHT ALASKAN SALMON SERVED WITH WILD RICE

CHICKEN & DUCK

CRISPY CLASSIC CHICKEN SCHNITZEL 25.75
PANKO CRUSTED CHICKEN SERVED WITH A BUTTERY LEMON CAPER SAUCE & ONIONS WITH FETTUCCINI

PAN ROASTED DUCK BREAST 26.45
SERVED WITH A BLUEBERRY GASTRIQUE & POTATO GRATIN

PASTA

SICILIAN PASTA 17.95 
A HEARTY DISH OF SPICY SICILIAN PASTA WITH TOMATOES, PEPPERONCINI, ARTICHOKE, GARLIC, OLIVES, PEPPERS, ONIONS & CRUSHED RED PEPPER FLAKES

OPTIONAL ADDITIONS TO PASTA,
BACON 3.25; ITALIAN SAUSAGE 3.25; BLACKENED CHICKEN 6.50; GARLIC SHRIMP (6) 8.75

VENISON

PAN FRIED FILET OF VENISON 39.95
6OZ (170G) RED DEER FILET WITH A RED WINE REDUCTION
SERVED WITH POTATO GRATIN

BEEF

FLAT IRON STEAK 29.95
CHOICE ANGUS 8OZ (227G) STEAK SERVED WITH STEAK FRIES & SEASONAL VEGETABLES
THE TENDERNESS OF A FILLET STEAK WITH THE FULL FLAVORED CHARACTER OF A SIRLOIN

NEW YORK STRIP 29.95
12OZ (340G) STEAK SERVED WITH A BAKED POTATO, SOUR
CREAM & SEASONAL VEGETABLES

BEEF STROGANOFF 26.95
SERVED IN A RICH & CREAMY PAPRIKA SAUCE WITH MUSHROOMS & PAPPARDELLE WIDE RIBBON PASTA

LAMB

LAMB OSSO BUCO 28.75
10OZ (284G) LEG OF LAMB BRAISED LOW & SLOW UNTIL THE LAMB IS FALL-OFF-THE-BONE TENDER,
SERVED IN A RED WINE SAUCE WITH GOLDEN RAISINS & PAPPARDELLE PASTA

PORK

GRILLED PORK MEDALLIONS 26.75
PORK TENDERLOIN SERVED WITH A PEPPERCORN SAUCE & HORSERADISH POTATO CAKES

OPTIONAL ADDITIONS TO MEAT DISHES

GARLIC SHRIMP 8.75

MUSHROOMS 3.25

ONIONS 3.25

BÉARNAISE SAUCE 3.25

GLUTEN FREE MENU AVAILABLE

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES, INTOLERANCES
OR REQUIRE GLUTEN FREE OR VEGAN PREPARATIONS.

20% SERVICE CHARGE FOR TABLES OF 6 OR MORE

ENTREES SPLIT PLATE CHARGE 8.50 (BONE IN MEATS CANNOT BE SPLIT)