

# dinner

## starters

**Seasonal Soup with Focaccia 12**

**Market Greens 11 | 15**

Heritage Greens, Heirloom Carrots, Shaved Fennel, Red Onion, Dressed in House-crafted Sumac Vinaigrette, topped with Rosemary and Honey Toasted Pecans and Dried Cranberries

**Traditional Caesar Salad 12 | 16**

Hearts of Romaine, Garlic Butter Croutons, House Crafted Caesar Dressing with Bacon Bits

**Grilled Heart of Romaine 18**

Topped with Gorgonzola Cheese and crispy Pancetta with Balsamic Glace

**Scallop on Cumquat Confit 25**

Seasoned charred grill Scallops cumquat Confit, Pine-nut Sauce and wild rice cakes

**Three Cheese Spinach Lobster Dip 14**

Parmesan, Cheese Mélange, and Cream Cheese Dip, mixed with Garlic, Spinach, Lobster Meat, and house Roasted Red Peppers, baked in the oven, served warm with Pita Bread for Dipping

**Salmon Cake 18**

Cucumber salad, garlic-chive aioli

**Chef's Selection of Antipasto for Two 31**

Assortment of cheese, smoked and cured meats Served with Ciabatta

## Mains

All Mains served with Market Fresh Vegetables and Potato ask your server for details

**Porkchop 32**

Seasoned pan seared Apple Butter Bourbon Glazed Frenched Porkchop

**Chicken Supreme 34**

Mediterranean Chicken Supreme, Seasoned seared and finished in the oven, paired with Roasted Red Pepper Volute

**Lamb Rack 55**

Garlic and Rosemary Marinated Lamb Rack, crusted with Dijon Mustard and Herby Gremolata, Finished with Red Wine Demi and confit Shallots

## fish & seafood

All Fish and Seafood served with Market Fresh Vegetables and Risotto ask your server for details

**Cod Fillet with Carrot-Cilantro Crust 29**

Fillet with Carrot-Cilantro Crust 29 Icelandic Cod baked in the oven and served with a light curry sauce

**Poached Salmon 33**

Salmon Fillet, poached in white wine and served with a chive sauce

**Pickarel Fillet 38**

Seasoned pan seared Pickarel on Blueberry-Mustard Beurre Blanc

## steaks

All Steaks are served with your choice of Red Wine Demi or Chimichurri and daily made Market Fresh Vegetables and Potatoes ask your server for details

Choose your Cut...

**12oz Striploin 43**

**7oz Tenderloin 51**

**14oz Ribeye 57**

All Steaks are AAA Prime Canadian Beef, Aged for four weeks and Butchered In-house.

Make it Surf n' Turf  
Sautéed Shrimp 17  
Seared Sea Scallops 23

## pasta

**Beef Linguine 36**

AAA Prime Beef Tenderloin Tips, sautéed with Garlic, house Roasted Red Peppers, Wild Ontario Mushrooms, Fine Herbs, Deglazed with Red Wine and Fished in a Creamy Porcini Mushroom Sauce

**Spaghettini Shrimp & Calamari 32**

Shrimps, Calamari, White Wine, Garlic, Parsley, Tomato Coulis

**Penne Prima Vera 21**

Al dente Penne Pasta in a Tomato-Basil Sauce, served with Zucchini, Rapini, Peppers



Taxes & Gratuities Are in Addition. Notify Your Server of Any Allergies. Automatic Gratuity of 18% Will Be Added to Parties of 8 Or More.