



First Bites
Ocean “Cocktails”

Tomato and Vodka Dressed Hand Peeled Shrimp

Horseradish, Local Micro Herbs

19

East Coast Lobster and Digby Scallop Ceviche

Shallots, Mint, Chili, Olive oil,

25

Dungeness Crab Coctail

Celeriac Remoulade, caviar

20

Salads

Bitter Leaves, Red Wine Poached Egg

Pickled Shallots, Warm Gelderman Bacon Vinaigrette

18

Whole Leaf Romaine Caesar Salad

Anchovy, Crispy Capers, Reggiano and Garlic Dressing. Rustic Croutons

18

Whole Leaf Romaine Caesar Salad

Anchovy, Crispy Capers, Reggiano and Garlic Dressing. Rustic Croutons

18



MAIN COURSE

Surf and Turf

*7 oz Beef Tenderloin, Garlic Butter Lobster Tail
Beef Demi Glace,
Yukon Mash, Seasonal Vegetables
90
Add Sautéed Mushrooms 5*

Moroccan Spiced Rack of Lamb

*Hummus, Tzatziki,
Lemon Roasted Potatoes, Seasonal Vegetables
75*

Pork Tenderloin Medallions

*Wild Mushroom Sauce, Yukon Mash, Seasonal Vegetables
50*

Steak & Seafood Platter for Two

*Built for Sharing, 7oz Beef Tenderloin, Lobster Tail, Jumbo Prawns
Yukon Mash, Seasonal Vegetables
125
Add Beef Tenderloin 35*

Roasted Cauliflower Florets

*Coconut Curry,
Scented Wild Rice, Seasonal Vegetables
45*



DESSERT 15

Crème Brule

Key Lime Cheesecake

Mixed Berries, Creme Fraiche

Red Velvet Cake

Crème Anglaise, Raspberry Coulis

AFTER DINNER COFFEES 15

1.5 oz

B52

Kahlua, Baileys Irish Cream, Grand Marnier, Coffee

Polar Bear

Peppermint Schnapps, Baileys, Hot Chocolate

Baileys Coffee

Baileys Irish cream, Coffee

Blueberry Tea

Amaretto, Grand Marnier, Tea

Monte Cristo

Kahlua, Grand Marnier, Coffee

3B

Baileys, Brandy, Benedictine