



## ***STARTERS***

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### ***Chefs Soup of the Day***

12

### ***Roasted Butternut Bisque***

*Maple foam, Crushed Hazelnuts*

14

### ***Medley of Baby Greens with Cabernet Sauvignon Poached Pears***

*St Andre Brie Cheese, Spiced Pecans, Crispy Pancetta, Balsamic Emulsion*

16

### ***Caesar Salad***

*Baby Romaine Hearts, Shaved Parmesan, Anchovy Dressing, Garlic Crostini*

18

### ***Prosciutto Wrapped Melon Spears***

*Minted Sugar for Dipping*

16

### ***Crab & Halibut Cakes***

*Panko Dusted, Arugula, Chipotle Lime Aioli*

22

### ***Coquille Saint Jacques***

*Swimming Sea Scallops, Velouté, Whipped Potato*

22

### ***Chicken Roulade***

*Sous Vide, Velouté, Roasted Hazelnut Gravel, Frisée*

20



## **MAIN COURSE**

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### **10 oz AAA Angus Beef Ribeye Steak**

*Caramelized Onion Demi-Glace, Yukon Mash, Seasonal Vegetables*

64

### **Veal Osso Bucco**

*Brassiere reduction, Yukon Mash, Seasonal Vegetables*

56

### **Greek Lamb Chops**

*Lemon & Olive Oil Brushed, Lemon Roast Potatoes, Seasonal Vegetables*

52

### **Pork Tenderloin Medallions**

*Wild Mushroom Sauce, Yukon Mash, Seasonal Vegetables*

52

### **Chicken Neptune**

*Crab & Shrimp Cream Cheese, Stuffed Supreme Chicken Breast*

*Lemongrass Basmati, Seasonal Vegetables*

50

### **Grilled Cauliflower Steak**

*Almond Butter, Wild Rice Blend, Seasonal Vegetables*

44

### **Steak & Seafood Platter for Two**

*Built for Sharing, 7oz Tenderloin, Lobster Tail, Jumbo Prawns*

*Yukon Mash, Seasonal Vegetables*

105

### **Monkfish**

*Sake Broth, Wild Rice Blend, Shitake Mushroom, Shanghai Bock Choy, Pickled Daikon*

56

### **Grilled Sockeye Salmon**

*Lemon Prawn Relish, Basmati Lemongrass Rice, Seasonal Vegetables*

50



## ***DESSERT***

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***Crème Brule***

***Vegan Chocolate Ganache Cake***

*Raspberry Coulis*

***New York Cheesecake***

*Raspberry Sauce*

***Warm Spice Cake***

*Ginger Caramel Sauce*

15

## ***AFTER DINNER COFFEES***

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1.5 oz

***B52***

*Kahlua, Baileys Irish Cream, Grand Marinier, Coffee*

***Polar Bear***

*Peppermint Schnaps, Bailey's, Hot Chocolate*

***Baileys Coffee***

*Bailey's Irish Cream, Coffee*

***Blueberry Tea***

*Amaretto, Grand Marinier, Tea*

***Monte Cristo***

*Kahlua, Grand Marnie, Coffee*

***3B***

*Bailey's, Brandy, Benedictine*

15



*Soup Of the Day*

*Or*

*Medley of Baby Greens with Cabernet Sauvignon Poached Pears*

*St Andre Brie Cheese, Spiced Pecans, Crispy Pancetta, Balsamic Emulsion*

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*Sorbet*

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*7 oz Beef Tenderloin Steak*

*Caramelized Onion Demi-Glace, Yukon Mash, Seasonal Vegetables*

*Or*

*Pork Tenderloin Medallions*

*Wild Mushroom Sauce, Yukon Mash, Seasonal Vegetables*

*Or*

*Grilled Sockeye Salmon*

*Lemon Prawn Relish, Basmati Lemongrass Rice, Seasonal Vegetables*

*Or*

*Grilled Cauliflower Steak*

*Almond Butter, Wild Rice Blend, Seasonal Vegetables*

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*New York Cheesecake*

*Raspberry Sauce*