



FROM THE SEA

OCEAN "COCKTAIL"

*TOMATO AND VODKA DRESSED CHILLED LOBSTER TAIL
LOCAL MICRO HERBS*

20

SALADS

WHOLE LEAF ROMAINE CAESAR SALAD

*ANCHOVY, CRISPY CAPERS, REGGIANO AND GARLIC DRESSING.
RUSTIC CROUTONS*

17

SALT ROASTED BEET SALAD

ARUGULA, DRY FETA, AGED BALSAMIC REDUCTION, OLIVE OIL.

18

ARGENTINIAN PRAWNS

WHITE WINE GARLIC BUTTER, MINI CIABATTA.

16

BAKED ESCARGOT

*BAKED IN OUR SIGNATURE SPICED BUTTER, ARTISAN MINI
CIABATTA.*

19

THAI COCONUT CURRY BUTTERNUT SQUASH

TOASTED PUMPKIN SEEDS, CREME FRAICHE, FRIED SAGE.

18



MAIN COURSE

PAN SEARED LOUIS LAKE STEELHEAD
SAFRON, LEMON VELOUTE, GARLIC PRAWNS
STEAMED RICE, SEASONAL VEGETABLE.

56

ROASTED CHICKEN BREAST
SMOKED GRUYERE & SPINASH STUFFING
POTATO DAUPHINOISE, MUSHROOM CARAMALIZED ONION DEMI
SEASONAL VEGETABLE.

54

RACK OF LAMB
MONTREAL STEACK SPICED, GARLIC CONFIT & PORT WINE
REDUCTION, POTATO DAUPHINOISE, SEASONAL VEGETABLES.

72

BEEF TENDERLOIN
MADAGASCAR PEPERCORN SAUCE, YUKON MASHED POTATOES,
SEASONAL VEGETABLES.

72

PLATTER FOR TWO
GRILLED BEEF TENDERLOIN, GARLIC PRAWNS, AND LOBSTER
TAIL, YUKON MASHED POTATOES, SEASONAL VEGETABLES.

145

LAND & SEA PLATTER FOR TWO
- BRAISED SHORT RIB YUKON MASHED, GRILLED SALMON
STEAMED RICE, HALF A LAMB RACK, POTATO DAUPHINOISE
SEASONAL VEGETABLES.

145

CAULIFLOWER STEAK
LEMON CAPER SAUCE, ROASTED MINI-POTATOES
SEASONAL VEGETABLES.

32



FROM OUR BAKERY 18

CRÈME BRULÉ

WARM HARRISON BREAD PUDDING
SULTANA, CRÈME ANGLAISE,

CHEESECAKE
BERRY COULIS

SEASONAL FRUIT TART
WHIPPED CREAM AND BERRIES, 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