



STARTERS

Soup of the Day

Chefs Inspired Seasonal Soup

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

16

Fritto Misto

Jumbo Shrimp, Scallop, Calamari and Salmon

BBQ Kimchi Aioli and Jalapeno Ranch Dipping Sauce

18

Crab Cakes

Panko Dusted, Chipotle Lime Aioli

22

Sea Scallops Trio

Roasted Red Pepper, Bernaise and Fish Velouté

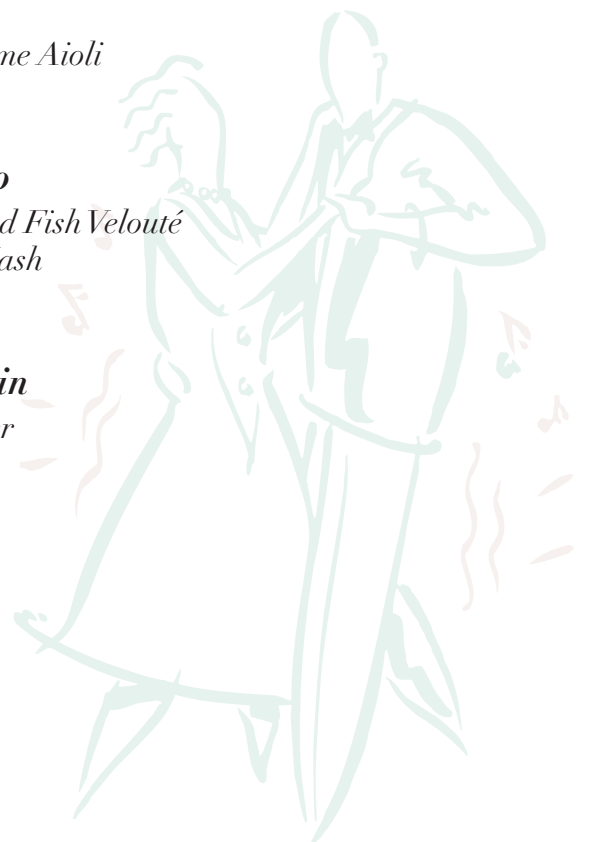
Blue Cheese Youkon Mash

22

Escargot Au Gratin

Herbed Garlic Butter

15



MAIN COURSE

12 oz Angus Beef Ribeye Steak

*Crispy Onions Red Wine Demi-Glace,
Yukon Mash, Seasonal Vegetables*

65

Add Lobster Tail 30

Add Shrimp 15

Add Sautéed Mushrooms 5

Surf and Turf

*7 oz Beef Tenderloin, Lemon Pepper Lobster Tail
Peppercorn Sauce, Garlic Butter
Yukon Mash, Seasonal Veg*

75

Add Sautéed Mushrooms 5

Moroccan Spiced Rack of Lamb

*Hummus, Tzaziki and Mint Pesto
Scented Jasmine Rice, Seasonal Vegetables*

65

Pork Tenderloin Medallions

Wild Mushroom Sauce, Yukon Mash, Seasonal Vegetables

50

Roasted Ross Farms Chicken Breast Supreme

*Lobster Raviolis,
Sundried Tomato Cream Sauce*

55

Steak & Seafood Platter for Two

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

115

Add Beef Tenderloin 35

Cauliflower Steak

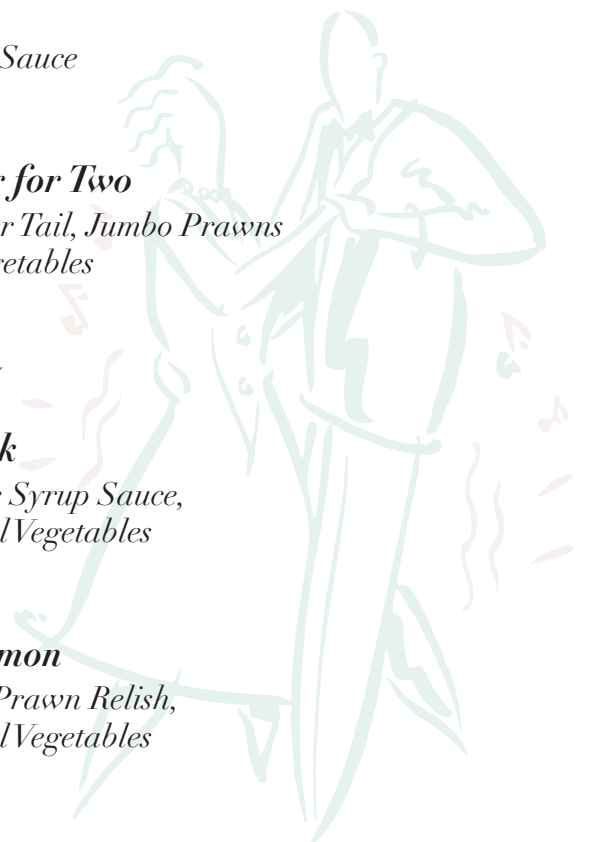
*Guajillo Chilli Pepper and Maple Syrup Sauce,
Scented Jasmine Rice, Seasonal Vegetables*

45

Grilled Sockeye Salmon

*Pink Peppercorn Sauce, Lemon Prawn Relish,
Scented Jasmine Rice, Seasonal Vegetables*

58





DESSERT

Crème Brulee

Chocolate Ganache Cake

Raspberry Coulis

New York Cheesecake

Raspberry Sauce

Warm Spice Cake

Ginger Caramel Sauce

Red Velvet Cake

Crème Anglaise, Raspberry Coulis

15

AFTER DINNER COFFEES

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

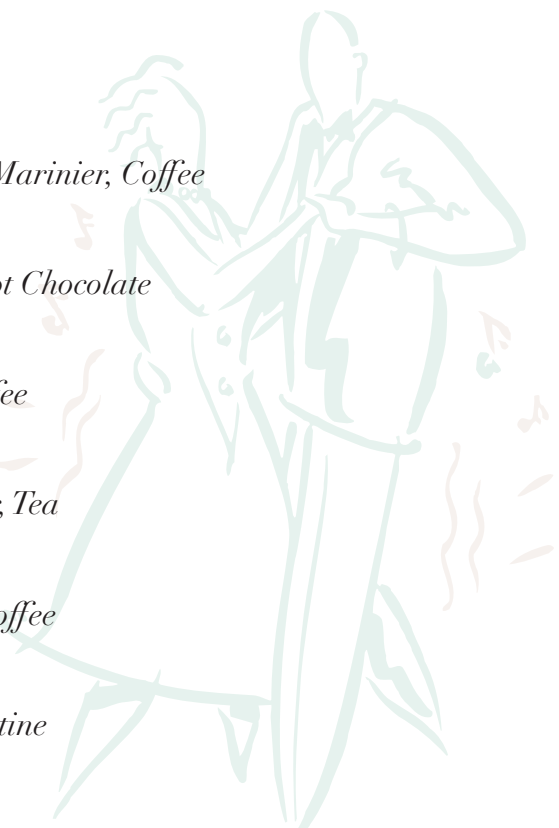
Monte Cristo

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

Sorbet

7oz Beef Tenderloin

Peppercorn Sauce, Yukon Mash, Seasonal Vegetables

Or

Pork Tenderloin Medallions

Wild Mushroom Sauce, Yukon Mash, Seasonal Vegetables

Or

Grilled Sockeye Salmon

*Pink Peppercorn Sauce, Lemon Prawn Relish,
Scented Jasmine Rice, Seasonal Vegetables*

Or

Cauliflower Steak

*Guajillo Chilli Pepper and Maple Syrup Sauce,
Scented Jasmine Rice, Seasonal Vegetables*

Chef's Dessert Special

