



## Starters

### PRAWN & AVOCADO

Garlic butter sautéed prawns with smoked paprika served with tomato & avocado salad on toasted sourdough baguette.

19

### BAKED BRIE

Baked local artisan brie served with house made red pepper jelly, toasted pistachio, and toasted baguette.

17

### FLAT BREAD

Baked naan bread with smoked onion jam, prosciutto, sumac pickled red onion, and goat cheese.

Topped with fresh arugula and chili infused honey.

17

## Soup & Salads

### ROASTED BEET

Oven roasted beets in a light Dijon honey vinaigrette, Fresh dill, red onions, goat cheese and toasted cashew.

17

### PANZANELLA

Tuscan style bread salad in a garlic tomato vinaigrette With red onions, cucumber, bocconcini, and fresh basil.

18

### BORSCHT

Roasted golden beet borscht with cabbage onions and peppers. Finished with sour cream and fresh dill.

13

### HOUSE GREENS

Mixed baby greens with fresh gem tomatoes, julienne cucumber, cranberry honey dill vinaigrette, and toasted pecans.

13

### CAESAR

Crisp Romaine lettuce with our signature dressing, house-made garlic herb croutons, Asiago cheese and bacon bits.

16

### ADD

4oz Grilled Sockeye 16

5oz Grilled chicken breast 10

6oz Grilled steak 17

3 Garlic prawns 12.5





## Entrée

### PORK TENDERLOIN

Honey ginger soy glazed pork tenderloin medallions.  
butter roasted yam and toasted cashews.

31

### BBQ CHICKEN

Carolina style BBQ glazed chicken breast supreme with bacon  
and blue cheese fingerling potato salad and sumac pickled red onion.

32

### LAMB CHOP

Grilled garlic Dijon marinated lamb chops with butter braised fingerling potatoes  
chili infused honey and citrus gremolata.

46

### NEW YORK

8oz AAA Canadian New York strip loin with Thai chilli and charred tomato chimichurri  
on roasted garlic mashed potato with fresh cilantro and sour cream.

39

### SALMON

Oven roasted fillet of sockeye glazed with pomegranate and cashew crusted.  
Oven roasted fingerling potato, roasted beets, and braised fennel.

37

### PRIMAVERA

Tagliatelle tossed in garlic gem tomato confit.  
Roasted red pepper, zucchini, charred red onions, spinach, and goat cheese.  
Finished with fresh basil asiago and garlic baguette.

28

### BLACK LENTIL MOUSSAKA

Greek style tomato sauce made with black beluga lentils and spiced with cinnamon and  
nutmeg, layered with roasted eggplant, zucchini, and potato.  
Baked with a parmesan egg yolk bechamel sauce. Served with garlic bread and a side salad.

30

### VODKA, PRAWN AND CHORIZO

Penne Rigate with sautéed prawns and chorizo sausage,  
tomato vodka cream sauce, parmesan cheese, and fresh basil.

35

### VEGETABLE CURRY

Vegetable curry with roasted cauliflower, carrots, yams, pea, fresh spinach  
fried paneer couscous and naan bread and finished with yogurt and fresh cilantro.

25

Subject to tax & gratuity  
18% Gratuity will be added to groups over 8 people

