

Appetizers

Crab Cakes

*Panko crusted with Thai slaw
And spicy chipotle mayo
9.95*

Butternut Squash Ravioli

*With Julienne vegetables and
Roasted garlic cream
7.95*

Bacon wrapped Quail

*Stuffed with apricot, cranberry and
caramelized onion chutney, finished with a
pomegranate glaze
10.95*

Seared Ahi Tuna Sashimi

*With cucumber salad, ginger and
Wasabi drizzle
11.95*

Vegetarian Spring Rolls

*House-made with Sweet Chili
And Plum Sauce
6.95*

Portobello Mushroom Tower

*With roasted red peppers, garlic,
And a blend of blue and cream cheese
8.95*

Goat Cheese and Tomato Tart

*Puff pastry rounds layered with goat cheese
and tomato confit, finished with a thyme
cream sauce
9.95*

Sautéed Tiger Shrimp

*With a warm mango ginger
vinaigrette
9.95*

Carpaccio

*Marinated Beef Tenderloin with
Shaved Parmesan Reggiano
11.95*

Soup and Salad

Soup of the Day

*Chef's Daily Creation
Made from the finest ingredients
4.95*

California Spring Mix

*With Basil and Balsamic
Vinaigrette
6.50*

Spinach Salad

*With mandarins, cranberries and pecans,
tossed with a champagne and Thyme
Vinaigrette
7.95*

French Onion Soup

*Traditional with a rich veal broth, au gratin
With a splash of cabernet
6.95*

Caesar Salad

*Classically prepared with Parmesan
And bacon
6.95*

Warm Goat Cheese Salad

*Herb crusted Ontario goat cheese on a bed of
mixed greens with roasted peppers and
grilled radicchio
7.95*

Private rooms available for your evening meetings and special functions. Ask for details.

Entrees

Pan Seared Duck Breast
*Finished with a blueberry and cabernet
reduction*
23.95

4 Bone Rack of Lamb
Provençal Herb and Dijon Crusted
22.95

Beef Tenderloin
*8 oz AAA Tenderloin with truffled
Cabernet reduction*
26.95
Larger cut available upon request

Seared Ahi Tuna
*Sesame crusted sushi grade tuna, finished with
a Wasabi cream and teriyaki reduction*
23.95

Atlantic Salmon Filet
*Pan seared with a Chardonnay and
Orange sauce*
18.95

Daily Feature
Chef's daily creation, ask for details
Market Price

Veal Strip loin
*Pan seared Veal Strip loin with a
Wild berry and cassis reduction*
22.95

Roast Supreme of Chicken
*Stuffed with sundried tomatoes and goat
cheese, finished with a thyme jus*
18.95

Pasta

Butternut Squash Ravioli
*With spinach and grape tomatoes in a
Garlic cream sauce*
17.95

Tenderloin Penne
*Beef Tenderloin tips with red peppers, red
onion and a creamy green peppercorn sauce*
18.95

Pasta of the day

Chef's creation made with the finest ingredients
Market price

Rice Noodles available for above items upon request