

# Starters

## Crab Cakes

Panko crusted with spicy Chipotle mayo  
Served w/ Thai Slaw  
9.95

## Butternut Squash Ravioli

With Julienne Root vegetables and  
Rich Roasted Garlic Cream  
7.95

## Bacon wrapped Quail

Stuffed with Apricot, Cranberry and  
Caramelized Onion Chutney, finished with a  
Pomegranate glaze  
10.95

## Pan Seared Sea Scallops

Served on a bed of Napa Cabbage, Vegetable  
Julienne w/ Sesame Oil & Nori  
11.95

## Vegetarian Spring Rolls

Hand Rolled with Sweet Chili  
And Plum Dipping Sauces  
6.95

## Beef Carpaccio

Thin Sliced Marinated Beef Tenderloin with  
Olive Oil, Cracked Pepper & Shaved  
Parmagiana Reggiano  
11.95

## Roasted Beets

Fresh Roasted Ontario Beets on a bed of  
Mesclun Greens, Danish Blue Cheese Crumble,  
Maple & Thyme Vinaigrette  
8.95

## Sautéed Black Tiger Shrimp

With a warm Mango Ginger sauce  
10.95

# Soup and Salad

## Soup of the Day

Chef's Daily Creation  
Made from the freshest seasonal ingredients  
5.50

## California Organic Greens

Cucumber, Grape Tomatoes, Fresh Basil and  
Balsamic Vinaigrette  
6.50

## Spinach & Danish Blue Cheese Salad

Baby Spinach, Candied Walnuts, Dried  
cranberries & Mandarins , with blue Cheese  
crumble- Maple & Fresh Thyme Vinaigrette  
8.95

## French Onion Soup

Traditional, with a rich veal broth, bruleed  
gruyere & a splash of cabernet  
6.95

## Caesar Salad

Classically prepared with Parmesan  
And bacon  
6.95

## Warm Goat Cheese Salad

Herb crusted Ontario Chevre on California  
Greens with Pickled Red Peppers and Grilled  
Radicchio  
8.95

## Entrees

Moroccan Pork Tenderloin  
Spice Rubbed Medallions, Apricot & Brandy  
Compote, Cabernet Reduction  
19.95

4 Bone Rack of Lamb  
New Zealand Rack – Dijon & Provencal Herb  
Crusted  
23.95

Beef Tenderloin Filet  
8 oz AAA Alberta Beef Tenderloin with Truffled  
Cabernet reduction  
27.95  
Larger cut available upon request

Pan Seared Pacific Halibut  
Fresh Halibut Fillet served in a Classic Saffron  
Beurre Blanc  
23.95

Atlantic Salmon Filet  
Pan seared with a Chardonnay and  
Orange Reduction  
19.95

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

Steak Frites  
8 oz AAA Striploin with a Brandy Wine Sauce  
Served with Hand Cut Pomme Frites  
23.95  
Larger cut available upon request

Sweet & Spicy 3 Pepper Chicken  
Boneless Breast in a 3 Pepper Spice Rub w/ Dried  
Fruit Basmati Rice, Warm Chili Sauce  
18.95

## Pasta

Butternut Squash Ravioli  
With Spinach and Grape Tomatoes in a  
Garlic cream sauce  
18.95

Seafood Linguine  
Black Tiger Shrimp & Sea Scallops w/  
Red Onion, Spinach & Lemon Zest  
Herbed Roasted Garlic Olive oil  
21.95

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

Today's Pasta Feature  
Market Price

Rice Noodles available for above Pasta dishes upon request

Private rooms available for your evening meetings and special functions. Ask for details  
Incognito will also cater your Private Home or Office Parties. Ask us for details !!