

***Fall 2015***

# Wines

Sequal Claps Pinot Grigio

Santa Rita Reserva Sauvignon Blanc

Lindeman’s Pinot Noir

Sequal Claps Merlot

Morgan Bay Cellars Cabernet Sauvignon

Or

*Warm yourself up with our winter cocktails…*

Mugs of hot honeyed wine

& Chai vodka infused lattes with dessert

**Starters**

Soup of the day

7

Fry cones

Sweet potato or regular fries with house made assorted dips

7

Braised squid salad with a lemon ginger vinaigrette

11

Grilled endive salad with a kumquat and apple cider vinaigrette

10

Seared scallops with a spiced pumpkin puree

12

Cornmeal-fried perch with an in-house roasted squash and corn salsa

12

**Mains**

Pappardelle seafood pasta with lobster, shrimp and bay scallops in a shallot brown butter sauce

19

Duck confit on a bed of creamed corn

24

Braised pork cheek with a housemade BBQ sauce

22

Rosemary and mustard crusted lamb loin with a curried celery root puree

31

Chicken supreme stuffed with apricots, goat cheese and basil topped with a maple and hazelnut gastrique

25

***The following is available at an additional charge of $10:***

Pink peppercorn crusted 8oz beef tenderloin with a merlot demi reduction

42

*All above mains come with chef’s choice of starch and seasonal market vegetables*

Mixed fall vegetable stew topped with squash dumplings and apple cider reduction

21

***The following is available at an additional charge of $5:***

12oz ribeye with a wild mushroom and pea barley risotto

36

**Dessert**

Chef’s float

Crème brûlée

Chocolate cake

Peanut butter cheesecake (gluten-free)

*Each dessert option is priced at $9*