Appetizers:

Daily soup - seasonal and fresh - ask server for details 7

Traditional Caesar salad, crisped pancetta,
herbed croutons and parmesan 8

Baby arugula salad, apples, walnuts,
fig pomegranate dressing 8

Wild crab and Black Tiger shrimp cakes,
chipotle aioli and mixed greens 11

P.E.I. Mussels - Classic Preparations 10
Marinara -Tomato Sauce OR White Wine, Lemon, Butter.
Moules et Frites 13

Hard seared calamari 9
Spicy piri piri sauce, Alsatian potato salad, and extra virgin cold pressed olive oil

Sweet Corn Soup 8
Wild crab meat, thai basil

Sides:

Daily vegetables 5

Handcut fries 4

Yukon Gold mash potato 5

Sauteed Piri Piri shrimp 1pc $2 / 3pcs $5 / 5pcs $9

Mains:

(*Comes with seasonal daily vegetables*)

Linguine(2)

(1) basil pesto, arugula, pine nuts, grated parmesan 13
and extra virgin olive oil

(2) Bolognese, slow cooked ragout, rustic tomato sauce 14

*Braised lamb shank, Milanese saffron risotto and natural
braising jus 20

*9oz Roasted chicken supreme, smashed fingerling potatoes, 17
shiitake mushrooms and thyme jus

*Steak and Frites , hand-cut frites,
roasted shallot jus and chipotle aioli
7 oz Flat iron 18
8 oz Ontario AAA Antibiotic & hormone free striploin 25

*Duck confit
Muscovy duck leg, sweet potato mash 21
and Sherry jus

*6oz New Brunswick Atlantic salmon 17
warm Mediterranean orzo salad and olive tapenade, pom liquor

*Seared wild sea scallops 22
red beet risotto and citrus vinaigrette

*5 oz Provimi veal liver 17
Yukon Gold mash potatoes, caramelized onions, red wine jus

Daily fish - Please ask server p/a