

Signature Dishes

Homemade Linguini

with soft-shell crab & chorizo in a
fumé blanc wine curry & lemon grass sauce

\$28

Veal Cheeks

slow braised veal cheeks served with gnocchi,
skotidakis goat feta & tomato basil sauce

\$24

Bone-in Pork

and seared scallops served with twice smoked bacon
grilled basalmic asparagus & a light jus

\$30

Beef Bavette

marinated AAA beef pan-seared with portobello
mushrooms, citrus butter & vegetables of the moment

\$27

Frenched Lamb Rack

roasted rack served with braised tomato, Edaneme
bean quinoa & peppermint pesto

\$28

Striploin

12 oz. AAA Black Angus Reserve, marinated in-house
with a creamy spinach sauce, risotto & vegetables

\$33

Chicken Pocini

served with a ginger sauce & a warm chick pea,
red baby onion and cippolini compote

\$27

Filet Mignon

10 oz. Angus Reserve filet grilled served with lobster galette,
garlic mash & vegetables of the moment

\$37

Ravioli

three mushroom ravioli featuring coffee, shitake
& oyster mushrooms in a creamy, white porto wine sauce

\$26

Salmon

in a dill pesto sauce with pickled vegetables,
roasted onions & garlic purée

\$29

Market Fish or the Vegetarian Dish

please ask your server for today's selections

