

Appetizers

<i>Shrimp Caesar</i>	jumbo shrimp splashed in Grey Goose vodka c' clamato with thai basil, dill seed c' horseradish	<i>\$12</i>
<i>Lobster Grilled Cheese</i>	sandwich served with frits, brie c' pancetta	<i>\$12</i>
<i>Calamari</i>	crusted with Panko in a balsamic reduction	<i>\$9</i>
<i>Crisp Artisan Greens</i>	with sweet herbs, olive bread crisps c' an ice wine dressing	<i>\$9</i>
<i>Lamb Suckers</i>	three lamb ribs with a sundried tomato pesto	<i>\$12</i>
<i>Tempura Beef Carpaccio</i>	battered Angus beef with blue cheese c' sun-dried tomato garlic sauce	<i>\$10</i>
<i>Romaine Hearts</i>	with maple wood smoked bacon chips, oven cured heirloom tomatoes c' roasted garlic bulbs in a house caesar dressing	<i>\$11</i>
<i>Grazing Platter</i>	Chef's daily creations. Please ask your server for today's selections.	<i>\$18</i>
<i>From the Tureen...</i>	a fresh soup made daily	<i>\$6</i>
<i>Sweet Bread</i>	with maple glaze c' walnut brittle	<i>\$9</i>
<i>Salmon Pancake</i>	smoked salmon and potato pancake with poached quail egg c' a warm mustard crème fraîche sauce	<i>\$11</i>

