



## sharing boards

### artisan cheese board \$20

with dried fruit, nuts, roasted garlic, crusty bread and crackers

### charcuterie board \$19

with cured meats, smoked sausage, grilled artisan bread, baby mozzarella skewer

### smoked fish board \$22

with hot and cold smoked salmon, tuna, mackerel, and pan seared tuna with herb caper cream cheese and artisan bread

## sharing plates

### crispy fried cheese ravioli \$12

with charred tomato sauce and fresh grated parmesan

### lobster and blue crab dip \$14

with grilled flat bread

### duck poutine \$14

fresh cheese curds, duck confit and sherry thyme jus

### spicy red thai curry lime

### chicken drumettes \$12

with soy sauce, lime and fresh cilantro

## sharing plates continued

### grilled flat bread \$12

roasted garlic, feta and scallion dip, smoky red pepper and white bean dip, spicy spinach and sun dried tomato dip with toasted pine nuts

### mongolian glazed baby back ribs \$14

with spicy slaw

### new orleans bbq shrimp \$16

with creamy parmesan polenta

### ranchero pork and chorizo lettuce wraps \$12

spicy pork and chorizo mix with jasmine rice

### jerk spiced fries \$8

traditional caribbean seasoning with chipotle ketchup and roasted garlic lemon aioli

### warm indian spiced chick pea salsa \$12

with grilled flat bread, minted roma tomato yogurt

### grilled romaine salad

### with spicy caesar dressing \$12

with crisp pancetta and parmesan crisp

\* add pan roasted jerk chicken \$5

\* add grilled creole shrimp \$7



## tapas trios

prepared three ways

### beef \$17

- 1 ginger beef tataki with sweet chili soy dipping sauce
- 2 bourbon marinated bbq beef skewer with texas toast and charred red onion
- 3 chili rubbed braised beef short rib tagliatelle

### lamb \$18

- 1 merguez lamb slider with roma tomato minted yogurt
- 2 surf and turf kabob with lamb sirloin and jumbo shrimp in cilantro lime marinade
- 3 coconut braised lamb shank with red thai curry sauce

### chicken \$16

- 1 spicy red thai curry drumettes with soy lime and fresh cilantro
- 2 smoked chicken salad with fresh apples cranberries and almonds on grilled texas toast
- 3 chicken tetrazzini with sherry chicken demi glaze and baked with fresh parmesan

### vegetarian \$16

- 1 red thai curry tofu and stir fry vegetables
- 2 indian spiced chick pea salsa and minted yogurt with grilled flat bread
- 3 crispy eggplant parmesan with spicy ranchero sauce and fresh mozzarella

### crab \$18

- 1 blue crab shiitake mushroom and chive linguine
- 2 blue crab spring roll with fresh carrot cilantro coconut dipping sauce
- 3 roasted chili and crab nachos with ranchero sauce

### sliders \$15

- 1 merguez lamb with roma tomato minted yogurt
- 2 pork and chorizo with jalapeno jack and bbq bourbon onions
- 3 hand chopped aaa strip loin with guinness cheddar and crisp bacon



## **mains**

### **16 spiced seared tuna \$19**

with soba noodles, pea shoots, shiitake mushrooms, fresh ginger, garlic, soy and cream

### **ancho chili and garlic braised beef short rib \$18**

sherry thyme jus and creamy parmesan polenta

### **pan roasted chicken with blackberry-ancho sauce \$16**

with chipotle cilantro sweet potato mash

### **pan seared new york steak \$20**

with crushed black peppercorn crust, brandy demi sauce and frites

### **thai shrimp linguine \$19**

pan seared jumbo shrimp, julienne peppers, onions, coconut milk, red thai curry, cilantro

### **veneto chopped tropical salad \$12**

chopped pineapple, red onions, peppers, mint, cilantro tossed with mixed greens, cashews and a spicy cumin coriander dressing

\* add pan roasted jerk chicken \$5

\* add grilled creole shrimp \$7

## **tapas dessert**

choose any three \$9

### **bernard callebault chocolate pate**

pistachios raspberry anglaise

### **kahlua creme brulee**

with glazed mini doughnut

### **sticky date pudding**

hot toffee sauce and vanilla ice cream

### **chef's feature sorbet**

\* ask your server

### **profiterole**

raspberry anglaise, jack daniels pastry cream, chocolate mousse

### **fresh lime panna cotta**

with blackberry coulis

### **chocolate peanut butter brownie**

hot toffee sauce, fresh bananas and vanilla ice cream