



Dinner Menu

February – March 2025

Appetizer

Beet Soup \$13

Topped with sour cream and dill

-or-

Strawberry Caesar Salad \$14

-or-

Mushroom and White Wine Bruschetta \$14

With halloumi on grilled baguette

-or-

Salmon Cakes \$15

With dill sauce

-or-

Mixed Greens Salad \$14

With choice of house dressing

-or-

Shrimp Creamy \$15

Jumbo shrimp sautéed in garlic butter and then finished with cream and parmesan, served with toasted garlic bread

Main Course

Grilled Filet of Beef 5oz/8oz \$37/\$44

Served over creamy mashed potato, carrot date puree, pickled mushrooms, fresh steamed broccoli, topped with red wine jus and bourbon bacon butter

-or-

Pan Seared Scallops \$37

With coconut rice, chef's vegetables and fruit salsa

-or-

Haddock Almondine \$35

Served over rice with chef's vegetables

-or-

Lemon Chicken Piccata \$35

Served over pappardelle and topped with parmesan

-or-

Chili Lime Tofu \$31

Over coconut rice with pickled vegetables and topped with fruit salsa and toasted coconut

-or-

Badami Paneer \$31

Over coconut rice, spinach and tomato

Served with naan

Coffee -or- Tea included

3 Courses \$62.50 4 Courses \$65.00

(Price does not include 8oz filet)