



Dinner Menu

November 2024

Appetizer

Fish Cake with Citrus Remoulade \$14

A traditional fish cake made with salt cod, onions, bacon, and potato

-or-

Halibut Chowder \$14

Made with potatoes, onions, celery, and our own double smoked bacon

-or-

Charcuterie Board for One or Two \$16/\$28

An assortment of meats and cheese, olives, nuts, fruit, and grilled baguette

-or-

Kale Salad \$14

*With roasted beets, harvest fruit, goat cheese, toasted pecans,
and tossed in a honey balsamic dressing*

-or-

Shrimp Creamy \$14

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

-or-

Mushroom and White Wine Bruschetta \$14

With halloumi on grilled baguette

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-

Cedar Baked Salmon \$35

*Topped with mango cucumber salsa
served with roasted vegetables and baby potatoes*

-or-

Pan Seared Scallops \$37

With squash and carrot puree and warm quinoa apple salad

-or-

Sweet and Spicy Pork Tenderloin \$35

Served with coconut rice, cauliflower puree, bok choy, and mango cucumber salsa

-or-

Lobster Linguine \$44

-or-

Mushroom Bourguignon \$31

-or-

Thai Veggie Bowl \$31

With peanut marinated tofu over vermicelli

Coffee -or- Tea

*\$65.00 for 4 Courses & \$62.50 for 3 Courses per person plus taxes & gratuity.
(8oz filet or lobster linguine can be included for an additional charge of \$7.00)
(two-person charcuterie board can be included for an additional charge of \$12.00)*