



Dinner Menu



Appetizers:

Soup Of The Day — Ask your server.

\$7.00

Heirloom Tomato Bruschetta Flight

Classic toasted French stick brushed with garlic butter, diced Heirloom tomato, Bermuda onion, and fresh basil pesto. Extra virgin olive oil and finished with parmesan cheese and balsamic drizzle.

\$11.00

Sweet Chili Chicken & Lemongrass Dumplings

A blend of ground chicken, scallions and roasted garlic accented with sweet exotic flavours of lemongrass, wrapped in a wonton wrapper. Served with Szechuan dipping sauce.

\$12.00

Chicken Cordon Bleu Bites

Mini breaded chicken breast cutlets stuffed with Swiss cheese and Canadian back bacon. Served with honey mustard roasted apple aioli dip.

\$13.00

Coconut Curry Mussels

PEI Steamed mussels, sautéed julienne of vegetable, fresh ginger in a coconut curry cream sauce. Served with a side grilled Naan bread.

\$14.00

Margarita Shrimp Cocktail

Sautéed black tiger shrimp, marinated in fresh herbs, garlic, and lime zest. Served with a Tequila salsa cocktail sauce.

\$16.00

Stuffed Crab and Bacon Cakes

House made bacon and crab cakes stuffed with baby scallop. Served on a bed of Asian noodle salad with roasted corn and water chestnut. Splashed with avocado and lemon aioli drizzle.

\$16.00

Bacon Wrapped Scallops

Pesto marinated grilled scallops wrapped with smoked bacon. Served on a bed of sautéed fennel and cabbage slaw, grilled tomato, and roasted red pepper vinaigrette.

\$17.00

Salads:

Earthbound Greens

Farm fresh mixed greens topped with grape tomato, diced cucumber and shredded carrot. Splashed with homemade balsamic dressing.

\$9.00

Caesar Salad

Fresh crisp romaine with croutons and crispy bacon, tossed in our own Signature creamy garlic dressing, topped with grated Parmesan cheese.

\$9.00

Warm Goat Cheese Salad

Warm rosemary flat bread triangles with whipped Quebec goat cheese, seedling greens, grape tomato, black berry vinaigrette.

\$12.00

Salad Add-Ons:

Grilled BBQ Chicken.... **\$7.00*** Grilled Shrimp.... **\$7.00*** Grilled Pub Steak.... **\$8.00***

All prices are plus HST tax. Gratuities are not included. A 17% gratuity will be added to groups of 12 or more

Signature Entrées:

All signature entrées come with daily potato and seasonal vegetables.

Asian Vegetable Stir Fry

Teriyaki sautéed Asian vegetables on a bed of rice. Add Chicken: **\$7.00***. Add Shrimp: **\$7.00***.

\$19.00

Tuscan Roasted Chicken

Pesto marinated chicken supreme, with a lemon and sundried tomato roasted chicken jus.

\$25.00

Tex Mex Ribs

Half Rack: \$25.00

Full Rack: \$29.00

Tex Mex slow braised baby back ribs, brushed with our homemade wild whiskey BBQ sauce.

Stuffed Pork Tenderloin

Oven roasted Ontario pork tenderloin filled with sautéed diced vegetable, chives, and goat cheese. Brandy grainy mustard apple reduction.

\$27.00

Seafood Entrées:

All seafood entrées come with daily potato and seasonal vegetables.

Balsamic Atlantic Salmon

Sweet Balsamic drizzled Atlantic Salmon with a Citrus Salsa Verde. Served with a wild and white rice pilaf.

\$27.00

Striped Lobster Ravioli

North Atlantic lobster meat blended with mozzarella and ricotta cheese. Wrapped in striped squid ink and egg pasta. Tossed in a caper and sautéed leek mascarpone cream sauce.

\$29.00

Steak Entrées:

All steak entrées come with daily potato and seasonal vegetables.

6oz. Manhattan Steak

6oz. Smoked bacon wrapped Manhattan steak with caramelized onion, and demi reduction.

\$27.00

10oz. AAA Striploin Steak

Montreal spiced grilled striploin steak with a wild mushroom truffle reduction.

\$37.00

Daily Specials:

All daily specials come with daily potato and seasonal vegetables.

Pasta of the Day

Ask your server for our Chef inspired pasta feature.

\$22.00

Catch of the Day

Ask your server for our daily fish feature.

\$26.00

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