



DINNER

Available Wednesday-Sunday
5pm - 9:30pm

STARTERS

Caesar Salad	\$17
Bacon Bits, Croutons, Asiago, Crispy Capers, & Kale	
Add Chicken or Prawns \$8	
Citrus, Berry & Local Mixed Greens Salad	\$16
Fresh Berries, Citrus Fruit, Goat Cheese Pumpkin & Sunflower Seeds, Mediterranean Vinaigrette	
Add Chicken or Prawns \$8	
Scalloped Potato Bites	\$16
Creamy Scalloped Potatoes Bite Size, Parsley Onion Sour Cream, Local Greens	
Charcuterie & Cheese	\$20
Cured Meats, Canadian Cheese, Olives, Crackers	
Honey Butter Bourbon Prawns	\$18
Dried Chilies, Parsley, Gem Tomatoes, Focaccia	
Bison Meatballs & Greens	\$18
Arrabiata & Bacon Seasoned Braised Meatballs, Parmesan Cheese, Local Greens, Balsamic Glaze	

ENTRÉES

10oz NY Striploin & Truffle Wedges	\$56
Potato Wedges, Parmesan, Truffle Oil Local Greens, Vine Tomato	
Canadian Angus Beef Smoked Brisket	\$46
Baby Carrots, Pepperoncini, Garlic Crouton Pickled Red beet, Blueberry, Whiskey Sauce	
12oz Rib Eye	\$65
Rosemary Roasted Fingerling Potatoes, Baby Carrots, Broccolini, Red Wine Demi, Roasted Garlic & Chili Butter	
BBQ Cedar Plank Salmon	\$42
Lemon Lobster Pasta, Garlic Focaccia, Baby Carrots, Corn Bruschetta	
Tandoori Chicken & Naan	\$40
Basil & Roasted Garlic Hummus Broccolini, Mint Chutney	

PASTA

Wild Mushroom Ravioli	\$32
Pesto, Spinach, Bell Pepper Balsamic Glaze, Parmesan Cheese	
Add Chicken or Prawns \$8	

DESSERTS

Mango Berry Crème Brule	\$14
Choice of Pistachio or Cocoa Tartufo Gelato Bomb	\$13/For both \$20
Lemon Mousse & Fresh Berries	\$13

Dietary Desserts available upon request