



## DINNER

### 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

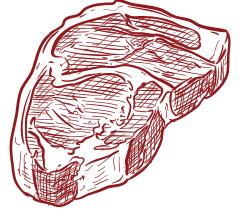
#### Honey Butter Bourbon Prawns \$18

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