

Dinner Menu



First Course

Grilled Peach Salad

Hand Picked Baby Frisse, Watercress,
Saint Andre Cheese and Honey Lime Vinaigrette
Garnished with Polenta Croutons

6.50

Caesar Wedge Salad

Baby Romaine Hearts and Shaved Parmesan
Garnished with Focaccia Croutons

6.50

House Salad

Artisan Tuile, Mixed Green, Tomatoes,
Cucumber and Blue Cheese Dressing

5.50

Diver Scallop

Pan Seared Jumbo Diver Scallop Served Over
Sautéed Greens with Bacon Garnished with Watercress Sauce

7.50

Assorted Artisan Cheese Plate

With Fruit, Nuts and Grilled Artisan Bread

8.50

Tomato Bisque Soup

6.00

Soup of the Day

6.00



Entrées

Grilled Flat Iron Steak

Scallop Potatoes, Seasonal Vegetables and Brandy
Peppercorn Sauce Garnished with Herbs

26.95

Grilled Tenderloin

Roasted Marble Potatoes, Seasonal
Vegetable Medley and Port wine Reduction

31.95

Roasted Maple Leaf Farm Duck Breast

Pan Seared Seasonal Vegetables, Scallop
Potatoes and Orange Demi Glace

21.95

Pan Seared Salmon

Scallop Potatoes, English Green Peas and Creamy
Dill Sauce Garnished with Wilted Herbs

22.95

Roasted Californian Rack of Lamb

Scallop Potatoes, Roasted Seasonal Vegetables and
Mushroom Ragout Garnished with Fried Vegetable Skins

28.95

Grilled Swordfish

Served on a Bed of Wilted Greens Accompanied by Roasted Marble Potatoes and
Lemon Pepper Sauce Garnished with Fried Vegetable Skins

28.95

Lobster Ravioli

Served with Seared Diver Scallops, Jumbo
Shrimp and Lobster Foam Garnished with Herbs

26.95