



DINNER MENU

TAPAS

Chips and dip	Warm provolone, cream cheese, artichoke, sun-dried tomato, and crab dip with grilled flatbread crisps.	13.97
Spring rolls	Sweet and spicy chicken spring rolls with saute pepper and daikon, honey soy sauce and toasted almonds.	9.97
Veggie Samosa	Puff pastries stuffed with Madras curried veg. served with mango chutney and raita.	8.97
Spicy calamari	Flash fried calamari tossed with chili oil and chorizo sausage. Comes with jalapeno tzatziki.	12.97
Edamame	Young soy beans steamed and tossed with kosher salt.	6.97
Fresh mussels	Green curry coconut cream simmered with carrot, scallion, cilantro, and succulent mussels.	12.97
Crab cakes	Crispy panko breaded King and Blue crab topped with citrus aioli over pea shoots tossed with sweet chili sauce.	14.97
Nori Tuna	Fresh tuna loin wrapped, panko breaded, flash fried and served rare with dipping sauces.	14.97
Bruschetta	Our daily bread grilled with basil pesto and topped with vine ripened tomato, roast garlic, sweet red onion, and grana padano.	7.97
Chicken satays	Marinated chicken thighs grilled and served with fresh pineapple, pea shoots, and spicy red curry peanut dipping sauce.	11.97
Portobello pinwheel	Portobello mushroom, tomato salsa, goat feta cheese, and mozzarella rolled and baked in a sun dried tomato tortilla.	9.97
Pacific oysters	Lemon pepper breaded west coast oysters flash fried and served with petite spinach salad and lemon aioli.	11.97

SOUP & SALADS

Add chicken or prawns **4.97**

Seafood chowder	Rich cream broth with coriander, fennel, carrot, celery, squash, leeks, and fresh daily seafood.	7.97
Caesar	Romaine lettuce, creamy garlic dressing, shredded parmesan, tomato concasse and herbed crouton.	5.97 tapas 8.47 grande
Baby greens	Mesclun mix tossed with vine ripened tomato, English cucumber, red bell pepper, scallions, and herbed red wine vinaigrette.	5.47 tapas 7.97 grande
Mediterranean	Tomato, cucumber, and artichoke tossed with bell peppers, kalamata olives, sweet red onion, and goat feta cheese over baby spinach.	6.97 tapas 9.97 grande
Winter greens	Baby greens with creamy balsamic dressing, roasted beets, chevre cheese, pecans, and roasted squash.	10.97
Minstrel	Our daily pick of the market, prepared with chef's choice cut.	market price

PASTAS

Chicken farfalle	Saute bacon, chicken and wild mushroom with basil, port cream sauce, red pepper, green onion and smoked gruyere.	17.97
Arrabbiata rigatoni	Chorizo sausage, roasted garlic, fresh herbs with lean ground beef in a chipotle and tomato reduction, tossed with rigatoni and finished with aged white cheddar.	14.97
Seafood linguini	Fresh tuna, prawns, mussels and scallops in a saffron and juniper scented tomato stock with red pepper, onion, and zucchini.	19.97
Salmon gnocchi	Pan seared spring salmon filet with caramelised bacon, fennel, and shallot over lemon basil cream gnocchi.	21.97
Pasta feature	Changes daily, your server has the details.	market price

tax not included



DINNER MENU

ENTREES

Lamb shanks	Our signature dish, slowly braised in aromatic vegetables, red wine and fresh herbs, served over roast garlic mashed potatoes and chef's vegetable.	21.97
Roasted chicken	Maple pepper bacon wrapped breast over brown butter, roast garlic, chive, and sun-dried tomato sauté gnocchi with roasted squash and dijon chicken demi glace.	21.97
Certified Angus beef	Served with red wine mushroom demi glace, chef's vegetable selection, and choice of garlic mashed or roast baby potato.	
	10 oz New York cut	29.97
	8 oz Sirloin cut	19.97
	6 oz Tenderloin cut	32.97
	Add 1/2 lb Alaskan King crab legs	12.97
Fresh tuna	Sashimi grade tuna loin pan seared with basil pesto. Comes with olive tapenade, roasted beets, and lemon potatoes.	25.97
Spanish paella	Tiger prawns, chorizo sausage, chicken breast, and mussels simmered with saffron rice and seasonal vegetables.	19.97
Mingstrel padh Thai	Chicken breast, tiger prawns, scallops and mixed vegetables with egg noodles in a medium spiced coconut peanut sauce with fresh cilantro and lime.	17.97
Shellfish risotto	Grilled giant green tiger prawns and diver scallops over prosciutto and snow pea risotto with balsamic syrup and chive oil.	25.97
Madras curry	Seasonal vegetables in a madras coconut cream curry, served over saffron rice with cucumber raita, mango chutney, and grilled naan bread.	14.97
	Add chicken or prawns	4.97
Roast duck	5 spice roast breast and confit leg of duck with orange scented red wine reduction, herbed risotto, and chef's vegetable.	25.97
BBQ ribs	Pork ribs slow roasted in our tangy chipotle BBQ sauce with herbed baby potatoes, and a mediterranean salad.	21.97
Halibut	Butter poached halibut over herb roasted baby potatoes with saffron aioli, tomato coulis, and chef's vegetable selection.	23.97
Chef's feature	Your server will tempt you with this preparation.	market price

PIZZAS

Mediterranean	Chorizo sausage, ground beef, fresh basil, cracked chilis, sun-dried tomato, mixed cheeses, and marinara sauce.	17.97
Vegetarian	Roasted artichoke hearts, sweet red onion, vine ripened tomato, portabello mushroom, kalamata olive, roasted red pepper, goat feta cheese, and basil pesto.	18.97
Jerk chicken	Spicy chicken, pineapple and mixed peppers, mozzarella and tiger sauce.	15.97
Sicilian	Chorizo sausage, grilled chicken, artichoke, red onion, fresh spinach, olives, mixed cheeses and marinara sauce.	18.97
BBQ chicken	BBO sauce, chicken breast, sweet red onion and red pepper, smoked guyere, cilantro, and lime.	16.97
Wild mushroom	Roasted garlic, sun-dried tomato, maple pepper bacon, wild mushroom medley, basil pesto and mixed cheese.	18.97

GOURMET BURGER

	Lean ground beef patty topped with roasted mushroom, pancetta, three cheese blend, and crispy leeks on a kaiser bun with lettuce, tomato, red onion, dijon mayo and a pickle. Served with choice of roasted potatoes, baby greens, or caesar salad.	13.97
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