

Lunch

Winter Edition

Soups

Kettle Cooked Soup prepared daily	8
Asian Style Hot and Sour Soup	9
Roasted Sweet Onion Broth and Four Cheese Gratinée	10
Chicken Lemongrass and Cilantro Broth local enoki mushrooms, vegetables and chives	8

Salads and Starters

Baby Organic Green Salad with Tart Apple roasted cherry tomatoes and honey balsamic vinaigrette <i>Add grilled Pacific salmon</i>	9
Grilled Chicken and Mango Salad organic field greens, sesame ginger dressing and sliced mango	12
Cobb Salad romaine lettuce, chicken, bacon, tomato, egg, avocado, blue cheese crumble	12
Hearts of Romaine roasted garlic caesar dressing, smoked bacon, shaved parmesan, herbed baguette croutons <i>Add herb crusted grilled chicken breast</i>	10
Grain and Bean Cuisine with Quinoa Salad 🍅🌱 marinated french beans, roasted beets, pumpkin seeds, shaved parmesan and avocado oil	13
Pacific Rim Chicken and Shrimp Lettuce Wraps vermicelli noodles and asian bbq sauce	9
Edamame and Cilantro Dip 🌱🌱 sea salted pita crisps and root vegetable chips	9
Samosa Rolls filled with Potato and Spices housemade tamarind and mango chutney	9
Seared Sea Scallops 🌊 black truffle yukon gold mashed potatoes, taro frits, lemon thyme butter	14
Grilled Flank Steak Salad pear, candied walnuts, Blue Benedictine, roasted apple vinaigrette	14
Sweet Potato Fries with Chipotle Mayo	6

Sandwiches

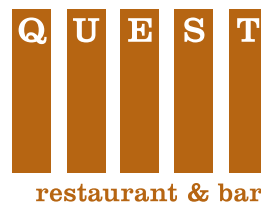
All of our Sandwiches are served with your choice of Field Greens, Fresh Cut French Fries or Root Vegetable Chips. Substitute Soup of the Day \$2

Toasted Baja Mahi Mahi Tacos 🌊 salsa ranchero, cilantro, avocado	19
Grilled Cheese Sandwich gruyère and cheddar cheese, plum tomato and bacon	15

Grilled Chicken Club bacon, butter lettuce, tomatoes, roasted garlic mayo, herb focaccia	15
Grilled Turkey Burger 🌱 peameal bacon, butter lettuce, tomato, "craisin" corn relish and root vegetable chips	16
8 oz Prime Rib Burger hickory smoked bbq sauce, butter lettuce, tomato, beer braised onion strings, cheddar	16
Roast Beef Dip served on french baguette with caramelized onion and tomato jam	16

Mains

Portuguese Style BBQ Chicken piri piri sauce, rice and roasted vegetables	23
8oz. Certified Angus Top Sirloin sweet potato fries and chipotle mayo	26
Indian Butter Chicken basmati rice, grilled naan, lime yogurt drizzle	19
"My Thai Kitchen Stir Fry" choose your favourite combination:	19
(1) choice of jasmine scented rice <u>or</u> noodle +	
(2) stir fried shrimp <u>or</u> chicken and sweet basil <u>or</u> garlic vegetables 🍅	
+	
(3) red thai curry sauce <u>or</u> oyster soya glaze	
Pappardelle Pasta shrimp, spinach, roasted parsnip, cipolini onions, Verjus reduction <i>Add whole grain penne</i>	19 2
Picadilly Fish and Chips Keith's Ale beer batter and French fries	17
Thin Crust Pizza chicken, spinach, hot house tomatoes, balsamic roasted red onions with mixed greens salad or Caesar salad	15
Steak Fajitas with Sauteed Onions and Peppers pico de gallo, guacamole, sour cream, jack cheese and flour tortillas <i>Also available with herb crusted grilled chicken breast and steak</i>	23 4



Menù Degustazione Tasting Menu

Prosciutto e Mozzarella di Bufala
Imported Italian Parma Prosciutto Served with Buffalo Mozzarella
12

Arrosto maialino da latte
Roast suckling pig with truffled chestnut puree and sautéed cabbage with wild fennel
26

Pollo Carbonarra
Chicken Carbonarra - Fettucini Noodles, pesto grilled chicken breast, bacon parmesan cream
22

Butternut squash e arrosto peperoncino risotto
Butternut squash and roasted red pepper risotto, sugar snap peas, toasted pine nuts and chestnut pesto drizzle
19

Dolce
Passion Fruit Panna cotta, Amoretto and Almond Biscotti, Cappuccino Mousse
10

Featured Wines
Pinot Grigio delle Venezie, Pasqua Wines
7.25 gl 36 bt
Passimento Rosso Veneto, Pasqua Wines
6.75 gl 32 bt

"Our Kitchen is Your Kitchen"

Should you wish an item not found on our menu, please tell your server and Chef Andrew Nelson and his team will do their best to accommodate your special request.

