

Starters

Sauteed Shrimp	\$14
Jumbo tiger shrimp with choice of chipotle sauce or teriyaki sauce	
Steamed Mussels	\$12
Steamed with garlic, green onions, white wine	
Calamari Two Ways	\$14
Grilled and Semolina crusted calamari with ancho aioli/sweet chili/Lemon garlic aioli	
Patatas Bravas	\$8
Pan fried mini potatoes with garlic and green onions topped with spicy tomato sauce	
Fresh Oysters	\$15
Half dozen with Mignonette sauce and Horseradish sauce	
Soup of the Day	\$8
Classic Caesar Salad	\$14
house made croutons, bacon and parmesan cheese	
Signature Beet Salad	\$14
Golden pickled beets, on a bed of shaved red beets with goat cheese and house candied pecans, tossed in a champagne vinaigrette	
Red and White Quinoa Salad	\$14
Feta cheese, red and yellow peppers, cherry tomatoes, all tossed in a fresh lemon dressing	

To share

Charcuterie Board	\$28
Selection of local cheese, salami, terrine, pickles, crostini, grainy mustard	
Guilty pleasure Board	\$28
Chicken wings, spicy calamari, spring rolls, nacho chips, baked pita bread with plum sauce, salsa, black bean dip	

Light Bites

Chicken Wings	\$15
Tossed with your choice of sauce: smoky BBQ, buffalo, orange glaze with sesame, trio heat (jalapeno, chipotle, chili flake)	
Nachos	\$12
with jalapeno, salsa, green onion and melted Monterey Jack cheese	
Edamame	\$8
seasoned with bonito, sesame, seaweed and rock salt	
Fries	\$8
Sweet Potato Fries	\$9

Pasta and Risotto

Ravioli	\$19
Mushroom and ricotta stuffed ravioli in creamy mushroom sauce with pecorino cheese	
Gnocchi	\$15
In rose sauce with fresh vegetable medley	
Buckwheat, Quinoa and Barley Risotto	\$18
<i>(gluten free option available)</i>	
mushrooms, fresh herbs, chestnut, spinach, tahini and balsamic glaze	

Mains

Striploin 10oz	\$38
herb roasted fingerling potatoes	
Filet Mignon 8oz	\$48
bacon marmalade, herb roasted fingerling potatoes	
Slow Braised Beef Short Ribs	\$42
garlic mashed Yukon gold potato	
Rack of Lamb	\$48
herb roasted fingerling potatoes	
Miso Glazed Salmon	\$28
wild and Jasmine rice pilaf	
Chilean Sea Bass with lemon caper sauce	\$48
wild and Jasmine rice pilaf	
Arctic Char	\$34
wild rice and buckwheat with fava beans	
Sun-dried Tomato Crusted Chicken Supreme	\$28
sautéed mushrooms, pepper garlic roasted fingerling potatoes	

All entrees served with fresh seasonal vegetables

Sweets

Crème brûlée	\$10
Chocolate Torte	\$15
Lemon Tart	\$8