

STARTERS

BABY SPINACH SALAD 12

RED ONION, TOASTED ALMONDS, GOAT CHEESE,
CRANBERRY, HONEY DIJON MUSTARD

CAESAR SALAD 13

CHOPPED ROMAINE, HOUSE MADE CROUTONS,
PARMESAN, GARLIC CAESAR DRESSING

ADD GARLIC TOAST 3

ADD SALMON OR SHRIMP 9

ADD GRILLED OR BLACKENED CHICKEN 8

PROSCIUTTO & SHRIMP 17

PAN SEARED PRAWNS, GARLIC, PROSCIUTTO

LOBSTER MAC & CHEESE 32

PERFECT FOR SHARING, TARRAGON MORNAY,
BUTTER POACHED LOBSTER, TRUFFLE BREADCRUMBS

FRESH MOZZARELLA 16

MOZZARELLA, TOMATO, BASIL, OLIVE OIL, SEA SALT

ADD PROSCIUTTO 4

THAI CHICKEN BITES 15

CRISPY FRIED CHICKEN, FRESH CUCUMBER, SWEET CHILI SAUCE

MAINS

ADD TRUFFLE LOBSTER MASHED POTATO 12

ADD LOBSTER MAC & CHEESE 12

NEW YORK STRIPLOIN 36

8oz COFFEE CRUSTED NY STRIPLOIN, FONDANT POTATO,
GREEN PEA HERB PUREE, SAUTEED MUSHROOM & TOMATO,
VEGETABLE, DEMI JUS

ADD SHRIMP 9

SHORT RIB 32

SLOW BRAISED, CREAMY HERB MASHED POTATO,
CHARRED BROCCOLINI, CRISPY ONION

SURF & TURF 61

8oz COFFEE CRUSTED NY STRIPLOIN,
5oz FRESH CANADIAN LOBSTER TAIL,
CHARRED BROCCOLINI, TRUFFLE LOBSTER MASHED POTATO

LOBSTER TAIL DINNER 42

5oz FRESH CANADIAN LOBSTER TAIL, CHILI BUTTER,
GARLIC HERB BUTTER, SEASONAL VEGETABLE,
TRUFFLE LOBSTER MASHED POTATO

TRUFFLE MUSHROOM FETTUCCINI 28

CHICKEN, SPINACH, MIXED MUSHROOM, PARMESAN,
TRUFFLE LEMON ALFREDO SAUCE, TOASTED BREADCRUMBS

HALIBUT 34

PAN SEARED, BRAISED TURTLE BEAN, SEASONAL VEGETABLE,
LEMONGRASS TOMATO BROTH, CHIVE OIL
MUSHROOM, VEGETABLE, TOMATO SALAD, DEMI JUS

SIGNATURE EXPERIENCES

SIX COURSE TASTING MENU

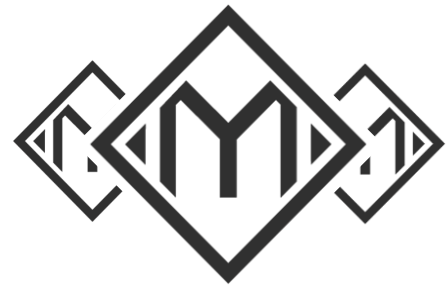
ENJOY SIX TANTALIZING COURSES
EACH INSPIRED BY OUR CHEFS AND THE FRESHEST
INGREDIENTS OF THE SEASON

99 per person

DUE TO NATURE OF SERVICE, ENTIRE TABLE MUST ORDER
PLEASE ALLOW TWO HOURS TO ENJOY FULL MENU

WINE PAIRINGS 75 per person

SIX - 3oz POURS



SEAFOOD DINNER FOR TWO

THREE COURSES OF
FRESH CANADIAN SEAFOOD

138 for two

FIRST COURSE

CLAMS & MUSSELS IN PROVENCIAL STYLE BROTH
SERVED WITH GARLIC CROSTINI

SECOND COURSE

YOUR CHOICE OF
SEARED SCALLOP, GREEN PEA PUREE,
CRISP LARDON, CHARRED GREEN ONION
OR
PAN SEARED GARLIC PRAWNS
WRAPPED IN PROSCIUTTO

THIRD COURSE

5oz FRESH CANADIAN LOBSTER TAIL,
SEASONAL VEGETABLE AND CHOICE OF
LOBSTER MAC & CHEESE OR
TRUFFLE LOBSTER MASHED POTATO

WINE PAIRINGS 50 per person

THREE - 5oz POURS

DINNER