

DINNER



STARTER

BABY SPINACH SALAD 12

red onion | toasted almonds | goat cheese
cranberry | honey dijon dressing

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 3

THAI CHICKEN BITES 15

crispy fried chicken | cucumber | sweet chili sauce

MAIN

NEW YORK STRIPLAIN 36

8oz coffee crusted striploin | fondant potato
green pea herb puree | sautéed mushroom
seasonal vegetable | demi jus
add shrimp 9

HALIBUT 34

pan seared | braised turtle bean | chive oil
seasonal vegetable | lemongrass tomato broth

SHORT RIB 32

slow braised | creamy herb mashed potato
charred broccolini | crispy onion

SURF & TURF 61

8oz coffee crusted new york striploin
5 oz fresh canadian lobster tail
charred broccolini | truffle lobster mashed potato

TRUFFLE CHICKEN FETTUCCINI 28

grilled chicken | spinach | mushrooms
parmigiano reggiano | truffle lemon alfredo sauce
toasted herb panko breadcrumbs

LOBSTER TAIL DINNER 42

5oz fresh canadian lobster tail | chili butter
garlic herb butter | seasonal vegetable
truffle lobster mashed potato

SIGNATURE SIX COURSE

six mouthwatering courses | each inspired by
the freshest ingredients of the season

99 per person

add a 3oz wine pairing to each course for 75 per person

**DUE TO NATURE OF SERVICE, ENTIRE PARTY MUST ORDER
PLEASE ALLOW TWO HOURS TO ENJOY FULL SIX COURSE MENU**

SEAFOOD DINNER FOR 2

three courses of fresh canadian seafood

138 for two

add a 5oz wine pairing to each course for 50 per person

FIRST clams & mussels

SECOND seared scallops OR garlic prawns

THIRD lobster tail with mac & cheese OR mashed potato