

MARTINIS

Candy Apple

Vodka, Butterscotch Ripple,
Sour Apple & Cranberry Juice

Chocolate Kiss

Vodka and Crème de Cacao,
and a dash of Kaluha

Cosmopolitan

Vodka, Triple Sec, Cranberry
Juice & Lime Juice

Creamsicle

Vodka, Banana Liqueur, Crème de Cacao,
Orange Juice & a Dash Cranberry Juice

Dirty Vodka Martini

Vodka, Dry Vermouth, Olive Juice
and Green Stuffed Olives

HpnotiQ

Peach Schnapps, HpnotiQ and
Cranberry Juice

Niagara Blue

Gin & Blue Curacao with Lemon Twist

Sour Apple

Vodka, Sour Apple Liqueur, Lime Juice
and a splash of Southern Comfort

SOUPS AND SALADS

Tomato Basil Consomme clear broth of intense tomato
flavour scented with fresh basil

Chef's Featured Soup

Tomato and Goat Cheese Salad with red and gold
tomatoes, Woolwich Dairy goat cheese crumble,
basil and aged balsamic vinaigrette

Classic Caesar Salad with shaved parmesan, smoked bacon
& roasted garlic dressing

Mixed Baby Lettuce tossed in sundried tomato vinaigrette
with cucumber ribbons and cherry tomatoes

FIRST COURSE

Coconut Breaded Tiger Shrimp with a curry spiced dip

Fresh Crisp Fried Calamari with sweet chili pepper sauce

Panko Crusted Camembert Cheese with red pepper jelly

Chilled gulf "Martini" **Shrimp Cocktail**

Blue Crab Cakes and Baby Cress Salad with St. David's
roasted red pepper and caper dill sauce

Appetizer Platter for Two; coconut breaded tiger shrimp, chilled
gulf shrimp cocktail, fresh calamari and panko crusted camembert

Chardonnay Steamed Mussels with cilantro, garlic, vine cherry
tomatoes and grilled sourdough with white truffle butter

Beef Carpaccio composed of thinly sliced house cured beef
tenderloin with pickled vegetables and shaved Reggiano

MAIN COURSE

DAILY FEATURES FROM OUR CHEF'S REPERTOIRE

Angel Hair Pasta served with julienne vegetables, sundried tomatoes, roasted tomato sauce and shaved reggiano

Grilled Filet of Beef Tenderloin with foie gras and truffle butter, cabernet jus, garlic whipped potatoes and market fresh vegetables

Grilled Atlantic Salmon with maple chili glaze, seasonal vegetables and basmati rice

Grilled Chicken Supreme served with garlic mashed potatoes and a ragout of forest mushrooms

Risotto with roasted St. David's sweet peppers, baby spinach and shaved parmesan reggiano

Roast Rack of Ontario Lamb with pommery mustard, merlot jus, garlic whipped potatoes & market fresh vegetables

Berkshire Pork Chop grilled centre cut double chop with garlic mash and thyme jus

Daily Fresh Fish served on basmati rice with capers, oyster mushrooms, fresh snipped chives and lemon beurre blanc

Double Roasted Prime Rib with salt crusted baked potato, fresh herb jus & market fresh vegetables

Grilled 10oz. New York Steak with black trumpet jus, salt crusted baked potato & market fresh vegetables

Grilled 14oz Provimi Veal Chop with ancho chili aioli, garlic whipped potatoes and market fresh vegetables

Grilled Beef Tenderloin & Baked Lobster Tail with garlic whipped potatoes & market fresh vegetables

SEAFOOD PLATTER FOR TWO

Jumbo tiger shrimp, sea scallops, catch of the day and lobster tail. Served with basmati rice and market fresh vegetables.

Executive Chef Tim O'Donnell

