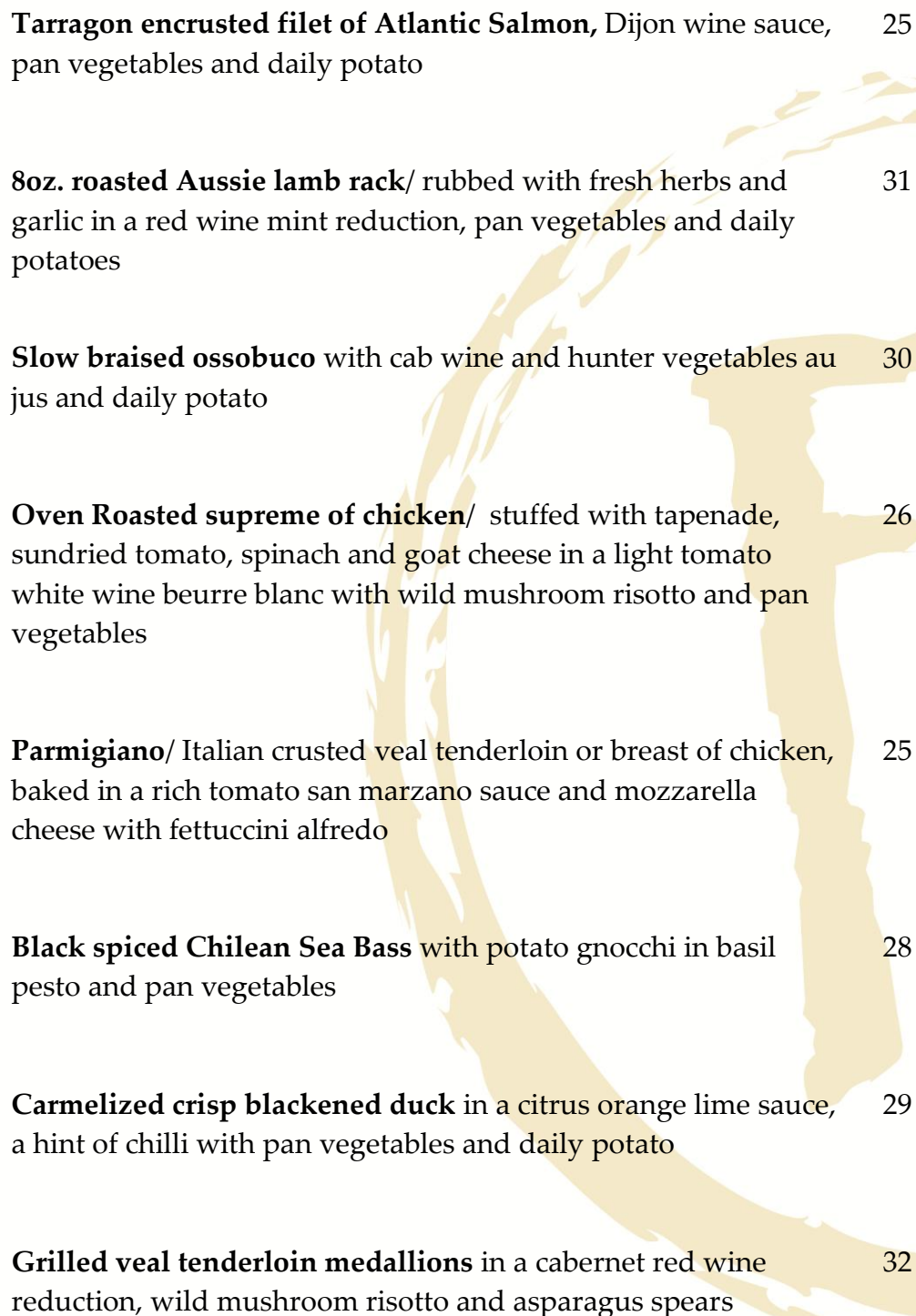


APPETIZERS

Romaine heart Caesar salad with garlic croutons and reggiano cheese crisps	8
Crab and cheese baked portobellini mushroom cap with shaved Parmigiano cheese, walnuts and basil pesto	11
Cozze Fresco/ fresh Prince Edward Island mussels in a white wine tomato au jus, lemon and herbs	11
Beef Carpaccio/ thinly sliced beef tenderloin with olive oil, Parmigiano reggiano, cracked black peppercorns, lemon and capers	12
Cucumber and greens/ red wine vinaigrette mixed greens wrapped in cucumber accented with baked goat cheese, tomatoes and berries	9
Corn crusted calamari rings on a lemon white wine sauce	9
Mozzarella di bufala/ Hot house tomato salad layered with imported buffalo mozzarella cheese, basil pesto, olives and capers	11
Antipasti/ smoked Norwegian salmon with honey Dijon, prosciutto crudo and melon, select cheese and marinated vegetables	13
Panko crusted fish cake with a sweet pepper and chipotle lime brunoise, cocktail shrimp and honey vinaigrette greens	13
Piadina di ricotta/ baked Italian flat bread with ricotta cheese, spinach, sundried tomatos and Extra virgin olive oil	12
Daily composed Soup	7

MAIN COURSES



Tarragon encrusted filet of Atlantic Salmon , Dijon wine sauce, pan vegetables and daily potato	25
8oz. roasted Aussie lamb rack / rubbed with fresh herbs and garlic in a red wine mint reduction, pan vegetables and daily potatoes	31
Slow braised ossobuco with cab wine and hunter vegetables au jus and daily potato	30
Oven Roasted supreme of chicken / stuffed with tapenade, sundried tomato, spinach and goat cheese in a light tomato white wine beurre blanc with wild mushroom risotto and pan vegetables	26
Parmigiano / Italian crusted veal tenderloin or breast of chicken, baked in a rich tomato san marzano sauce and mozzarella cheese with fettuccini alfredo	25
Black spiced Chilean Sea Bass with potato gnocchi in basil pesto and pan vegetables	28
Carmelized crisp blackened duck in a citrus orange lime sauce, a hint of chilli with pan vegetables and daily potato	29
Grilled veal tenderloin medallions in a cabernet red wine reduction, wild mushroom risotto and asparagus spears	32

Pasta

Fettuccine Alfredo/ broad pasta in a whole cream white wine Parmigiano reggiano sauce 18

Tortiglioni arrabbiata/ tubular shaped pasta in a fresh chilli pepper arrabbiata sauce 18

Spaghettini/ a finer version of spaghetti in a basil tomato san marzano sauce 16

Gnocchi/ an Italian potato dumpling in a white wine dill cream sauce 18

Add to any above pasta dish 9

Broiled Jumbo tiger shrimp /pan seared sea scallops/ Grilled supreme of chicken / Grilled Atlantic salmon / Italian Sausage

Frutti di mare/ fettuccine in a plum tomato white wine garlic sauce with jumbo shrimp, diver scallops and mussels 27

Lasagna/ layering fresh egg noodles with a rich meat Bolognese sauce and chefs selected cheese blend 17

Manicotti/- pasta pillows generously stuffed with fresh ricotta cheese, baked in our tomato rose sauce 19

Triple A Prime Cut Steaks

We first start with our signature steak rub and then prepare your steak to perfection. Served with pan vegetables, daily potato or pomme frites

12 oz. New York strip steak 29

10 oz Filet mignon – bone in 31

14 oz Rib steak 30

Indulge by adding one of our sauces:

cabernet wine / demi peppercorn / Dijon cream / porcini mushroom

Surf and Turf/ 12 oz. New York strip steak and broiled rock lobster tail with pan vegetables, daily potato or pomme frites 39

Broiled Rock Lobster tails with drawn garlic butter, pan vegetables, daily potato or pomme frites 38