



APPETIZER

Beef Carpaccio

Served with Asiago Cheese, crushed Tomato Burnoise and a Honey Mustard Vinaigrette \$10.00

Signature Calamari

Served over Crispy Rice Noodles, tossed in a Garlic Chilli Oil and drizzled with Sweet Soy Sauce \$12.00

Warm Spinach and Artichoke Dip

A blend of Cream Cheese, Spinach and Artichokes baked with fresh Parmesan and served with Grilled Naan and Tri-Coloured Tortilla Chips \$10.80

Thai Curry Prawns

Black Tiger Shrimp in a Spicy Green Thai Curry, served with Garlic Crostini \$11.80

Garlic Prawns

Black Tiger Shrimp Sautéed in Garlic, Butter, Tomato, Lemon and White Wine, With a Garlic Crostini \$11.80

Edamame

Soybeans served over Crispy Rice Noodles with a sweet Thai Chilli Sauce \$ 6.80

Baked Brie Dip

With Cranberries, served with Foccaccio Sticks and Apple Chips \$10.00

Potato Latkes

Mini Potato Pancakes served with Sour Cream and Apple Sauce \$ 9.50

Pan Seared Sesame Crusted Tuna

served with Cusabi and Ginger \$12.00

SOUP

Butternut Squash

With Crème Fraiche Bowl \$ 6.75
Cup \$ 5.75

French Onion

With Herbed Croutons and Melted Swiss Cheese \$ 7.80

SALAD

House Salad

Organic Mixed Greens served with Cherry Tomatoes, Cucumbers, Sun Dried Cranberries and Roasted Pumpkin Seeds nestled in a Papadum

With Your Choice Of Balsamic Raspberry Dressing or our House Made Pomegranate Vinaigrette

Large \$ 9.25
Small \$ 5.75

Caesar Salad

Crisp Romaine tossed with our Caesar Dressing, Herbed Croutons, and topped with Parmesan Cheese

Large \$ 9.25
Small \$ 5.75

Add to your salad:

Wild Pacific Salmon Filet (Grilled or Cajun) \$ 6.00
Chicken Breast (Grilled or Cajun) \$ 6.00
Marinated Ginger Soy Tofu \$ 5.70
Garlic Prawns \$ 7.80

Spinach Salad

Marinated Chicken Breast, Grapefruit, Orange Segments, Sun Dried Cranberries, Toasted Almonds, Naan Bread and our Zesty Thai Vinaigrette \$16.00

7 Herb Chicken Salad

Tomatoes, Chickpeas, Black Olives and Feta Cheese tossed with Mixed Organic Greens and our Signature Pomegranate Vinaigrette. Topped with Candied Pecans and a Chicken Breast \$16.00

OUR KINDA PASTA

Cheddar Alfredo

Penne Pasta with a Creamy Cheddar sauce \$12.50

Pasta Bizancio

Cherry Tomatoes, Fresh Basil, Smoked Salmon, Red Onions and Bocconcini tossed in Olive Oil topped with Parmesan Cheese and served over warm Fettuccini \$15.50

Curry Chicken Alfredo

Curried Chicken and Penne Pasta tossed with Creamy Alfredo Sauce \$15.00

Seafood Pesto Fettuccini

Scallops, Mussels and Tiger Prawns, Roasted Red Peppers in a White Wine Pesto Cream Sauce served over Fettuccini \$18.00

Mediterranean Gnocchi

Roasted Red Peppers, Sundried Tomatoes, Broccoli, Mushrooms, Olives and Garlic tossed with Extra Virgin Olive Oil, Fresh Herbs and topped with Feta \$15.00

Chorizo and Chicken Pasta

Chorizo Sausage, Portobello Mushroom, and diced Chicken tossed in a light cream white wine sauce with Fettuccini Pasta \$16.50

ENTREE

Curry Platter for Two

An selection of Lamb, Chicken, Vegetable and Chickpea Curries served with Basmati Rice, Warm Naan Bread, Apricot Chutney, Salsa and Yoghurt \$36.00

(Chicken or Lamb Curry can be substituted for Vegetable or Chickpea Curry) \$ 2.00

Curry for One

Your choice of Lamb, Chicken, Vegetable or Chickpea Curry with Basmati Rice and Warm Naan Bread \$16.00

Braised Lamb Shoulder

In a Rosemary Demi Glaze served with Mashed Potatoes and Vegetables \$18.00

Vegetarian Enigma

Ginger Soy Marinated Tofu, charbroiled Eggplant and warm fresh cut Salsa served with Herbed Vegetables, Sweet Chili, and Drizzled with Sweet Soy Sauce \$14.50

Boneless Short Rib

Canadian AAA Braised BBQ Beef Short Rib with Fries, Onion Rings and Herbed Vegetables \$18.50

ADD (Only with the above)

Extra BBQ Boneless Beef Short Rib \$ 8.00

Jack Daniels Baby Back Ribs

Served with Roasted Potatoes, Herbed Vegetables and our house made tangy BBQ Sauce \$26.00

Maple Glazed Wild Coho Salmon

With Candied Pecans, Mash and Vegetables \$22.00

New Orleans Style Jambalaya

Chorizo Sausage, Mussels and Prawns with a Creole Tomato Sauce over Basmati Rice served with Garlic Bread \$19.00

Thai Prawns

Red Thai Curry served with Basmati Rice, Naan Bread and Apricot Chutney \$16.00

8oz AAA Top Sirloin Steak

Grilled to your preference and served with Mashed Potatoes and Herbed Vegetables \$20.00

ADD

Peppercorn Brandy Sauce \$ 2.80

Portobello Mushroom Shiraz Sauce \$ 2.80

CASUAL FARE

Yam Fries Served with a Honey Mustard Sauce \$ 7.50

Chicken Wings \$11.50

Your Choice of 1LB of Wings Tossed In:

Frank's Hot Sauce
Smoky BBQ
Honey Mustard
Honey Garlic
Green Thai Curry
Teriyaki

Served with Crisp Celery & Carrot Sticks and our House Made Dip

Chicken Tenders

Breaded Chicken Filets Served with Fries and a Trio of Dips \$12.00

Fish and Chips Beer Battered Cod, served with French Fries and our House Made Tartar Sauce \$ 9.80
Extra Piece of Cod \$ 4.75

Guinness Stew

Beef, Carrots and Pearl Onions Braised in Guinness and served with Mashed Potatoes and Vegetables \$15.00

BURGER PLATTER

All Burgers are served with Lettuce, Tomato, Red Onion, Pickle and Fries.

Substitute

Fries with Caesar Salad or Organic Greens \$ 1.25

Substitute Fries with Yam Fries \$ 2.50

BBQ Beef Short Rib Burger with Sautéed Onions, Peppers & Dijonaise \$14.00

100 % Beef Burger with Chipotle Aioli \$12.80

Chicken Burger with Chipotle Aioli \$12.80

Wild Salmon Burger with Tartar Sauce \$12.80

Tuna Burger with Tartar Sauce \$12.50

Vegetarian Burger with Pesto Aioli \$10.50

ADD

Cheddar, Mozzarella, Swiss, Feta, Sautéed Onions, Crispy Bacon, Mushrooms, Salsa, Guacamole

Each \$1.00