

## BRUNCH (Served until 3 pm)

### Enigma Omelette

3 Egg Omelette with Cheddar, Mushrooms & Spinach served with Hash Browns \$10.50  
Add 4 Pieces Bacon \$ 3.00  
Add 2 Pieces Bacon \$ 1.75

### French Toast

Brioche French Toast served with Bananas, Candied Pecans & Syrup \$ 9.00

## SOUP

### Butternut Squash

With Crème Fraiche Bowl \$ 6.75  
Cup \$ 5.75

### French Onion

With Herbed Croutons and Melted Swiss Cheese \$ 7.80

### Soup and Salad

A cup of soup with a House or Caesar Salad \$11.50  
Substitute French Onion Soup with Salad extra \$ 1.50

## 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

### Salad Nicoise

Romaine Lettuce, Calamata Olives, Herbed Potatoes, Green Beans, Egg and a Rare Tuna Steak topped with our Creamy Caesar Dressing \$16.00

## PANINIS & SANDWICHES

### Chicken Breast Clubhouse

Chicken Breast, Maple Smoked Bacon, Fresh Lettuce, Tomato and Dijonaise on Toasted Multigrain \$12.00

### Vegetarian Panini

Roasted Red Peppers, Black Olives, Artichokes, Sun Dried Tomato Fresh Basil, Feta Cheese \$12.00

### Chicken Panini

Marinated Chicken Breast, Cheddar Cheese, Tomato and Dijonaise \$12.00

### Montreal Smoked Meat Panini

Dijon Mustard, Sun Dried Tomato, Fresh Tomato & Mozzarella Cheese \$12.00

### Bocconcini Panini

Bocconcini Cheese, Tomato & Fresh Basil with a Pesto Aioli \$12.00

### Chicken Quesadilla

Chicken, Peppers & Onions with Mozzarella, Cheddar & Parmesan Cheese \$12.00

### Vegetarian Quesadilla

Peppers, Onions, Fresh Tomatoes, Mixed Organic Greens and Mozzarella, Cheddar & Parmesan \$12.00

## 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

ASK YOUR SERVER FOR OUR DAILY FEATURE SHEET

## LIGHT ENTREES

### Guinness Stew

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

### Curry for One

Your choice of Lamb, Chicken, Vegetable or Chickpea  
Curry with Basmati Rice and Naan Bread \$15.00

### Curry Chicken Alfredo

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

### Mediterranean Gnocchi

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

### Chicken Tenders

Tasty Breaded Chicken Fillets served over Fries with 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

### Signature Calamari

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

### Thai Prawns

Prawns in our Red Thai Curry Sauce with Basmati Rice,  
Naan Bread & Apricot Chutney \$14.50

### Charbroiled Wild Salmon

With a White Wine, Lemon & Caper Sauce served with  
Mashed Potatoes and Herbed Vegetables. \$13.00

### Curry Chicken Crepe

With Apricot Chutney and Served with our Organic  
Green Salad \$12.00

## COFFEE & TEA

<b>Espresso</b>	\$2.90	<b>Latte</b>	\$3.85
<b>Cappuccino</b>	\$3.85	<b>Mocha</b>	\$3.85
<b>Americano</b>	\$2.90	<b>Hot</b>	\$3.85
		<b>Chocolate</b>	
<b>Regular / Decaffeinated Coffee</b>			\$2.75
<b>Tea</b>	Please Ask Your Server for a List of Herbal Teas Available		\$2.50

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## DESSERTS

### Sticky Toffee Pudding

Warm Sticky Toffee Pudding. Served with Caramel  
Sauce and Vanilla Ice-Cream \$8.00

### Vanilla Crème Brule

Rich Custard topped with a hard Caramel \$7.50

### Affugato

Vanilla Ice-Cream with a shot of Espresso \$7.00

### New York Cheesecake

Served with homemade Berry Compote \$8.50

### Chocolate Fudge Caramel Pecan Cake

A Chocolate Lovers Dream! \$7.50

### Apple Pecan Filo Bundle

Warm Apple, Cinnamon and Pecans Baked in Golden  
Filo Pastry. Served with Vanilla Ice Cream \$7.50

### Chocolate Molten Lava Cake

Warm Chocolate Cake with a Decadent Dark  
Chocolate Filling served with Vanilla Ice-Cream \$8.00

## SPECIALTY COFFEES \$7.50

**Baileys** - Baileys

**B-52** - Baileys, Kahlua and Grand Marnier

**French** - Brandy, Kahlua and Grand Marnier

**Irish** - Irish Whisky

**Monte Cristo** - Kahlua and Grand Marnier

**Spanish** - Kahlua and Brandy

**Blueberry Tea** - Amaretto and Grand Marnier

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