



STARTERS

BREAD & OIL SERVICE – Complimentary

ROASTED TOMATO & MUSHROOM SOUP – Grated parmesan \$7

BUTTERMILK FRIED SHRIMP – Charred pepper–tomato–caper remoulade \$15

P.E.I MUSSELS – Ginger, cilantro, lemon–curry cream \$16

MOROCCAN BEEF SPRING ROLLS – Green apple–horseradish–mint yogurt \$14

SALAD OF GREEN LEAVES - Balsamic vinaigrette, carrot, cucumber, tomato \$8

ROASTED BEET SALAD – Arugula, goat cheese, pecans, pomegranate vinaigrette \$12

HAND PULLED MOZZARELLA – Heirloom tomato, olive oil, aged balsamic \$13

- Add grilled salmon \$12, chicken breast \$7, shrimp \$8, scallops \$15

MAIN

LOBSTER RAVIOLI – Grilled shrimp, tomato–vermouth crema, citrus arugula, parmesan \$30

LONG BRAISED SHORT RIB – Mushroom risotto, natural jus, ancho–apricot glaze \$32

SUMMER VEGETABLE PASTA – Herb pesto, penne, marsala, toasted almonds, fresh mozzarella \$22

- **SEARED SALMON** – Sauteed vegetables, parsley mashed potatoes, orange–tarragon aioli \$28

- **SCALLOP RISOTTO** – Sweet corn coulis, smoked tomato jam, queso fresco \$30

PARMESAN ENCRUSTED EGGPLANT – Potato–fontina–leek agnolotti, pesto cream, tomato sugo \$25

CHICKEN SCALLOPINI – Vermicelli, spinach, lemon beurre blanc \$24

FOR THE KIDS

PENNE PASTA WITH CHOICE OF MARINARA OR BUTTER CREAM SAUCE WITH PARMESAN \$8

Add chicken or shrimp for \$6

○ CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.