

ROASTED TOMATO AND WHIPPED FETA \$60

Baby tomatoes, fresh herbs and artisan sour dough

SCHEZWAN STEAK BITES \$55

Crispy marinated steak with spicy vegan mayo

VEGETABLE PLATTER \$40

Served with peppercorn ranch sauce

FRESH FRUIT PLATTER \$60

Chef's seasonal fruit

HOUSE MADE GUACAMOLE PLATTER \$50

Fresh white corn chips served with salsa fresca

APPETIZER PLATTER \$85

Salt and Pepper Dry Ribs, Sweet Chili Chicken Bites, Truffle Parm Fries, Calamari and Wings

DOUBLE CHEESE NACHO PLATTER \$50

Double cheese nacho platter topped with diced tomato, jalapeno and green onion. Add your choice of carne chicken or spicy beef for an extra \$15

CARNE CHICKEN QUESADILLAS \$60

Slow braised cumin lime marinated chicken, with cheddar jack cheese, fresh peppers, pickled onion and house made quesadilla sauce

BRAISED BEEF QUESADILLAS \$65

Slow roasted AAA beef, topped with caramelized onion, peppers, green onion, cheddar jack cheese and house made aioli

BLACK BEAN QUESADILLAS \$55

Served with chipotle infused black bean crumble, our house made pickled red onions, corn salsa and spicy vegan mayo

POTSTICKERS \$44

Golden pork, chicken and ginger gyoza served with fresh tropical salsa and ginger soy glaze.

MINI SMASH BURGERS \$60

Mini all beef burgers, topped with fresh tomato, pickles, crispy onion strings, aged white cheddar, house made burger sauce on a toasted brioche bun.

TEMPURA STYLE CAULIFLOWER BITES \$42

Tempura style cauliflower bites tossed in Korean BBQ

BRIOCHE BITES \$45

Freshly fried challah bread dusted with cinnamon and icing sugar served with salted caramel sauce

ASSORTED DESSERT PLATTER \$85

Chef's selection of house made desserts

APPETIZER

STARTER SUPER GREENS SALAD

Fresh cut greens, strawberries, roasted seeds, cucumber and quinoa with Italian dressing

STARTER CAESAR SALAD

Crisp romaine lettuce tossed in our house-made Caesar dressing topped with Grana Padano cheese, and double smoked bacon crumble

ENTREE

CHICKEN FINGERS & FRIES

Breaded chicken fingers with plum sauce served with a side of fries

BLACKENED CHICKEN BURGER

Served on a toasted brioche bun with cheddar, garlic aioli, lettuce, tomato and bacon paired with fries

CHEESEBURGER & FRIES

Served on a toasted brioche bun with aged white cheddar, lettuce, tomatoes, red onions & pickles paired with our house made burger sauce and fries

CHICKEN MADEIRA RIGATONI

Pan seared chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon & a garlic ciabatta baguette

TUNA POKE BOWL

Marinated raw ahi tuna, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo and sesame avocado

APPETIZER

STARTER SUPER GREENS SALAD (V)

Fresh cut greens, strawberries, roasted seeds, cucumber and quinoa with Italian dressing

STARTER CAESAR SALAD (GC)

Crisp romaine lettuce tossed in our house-made Caesar dressing topped with Grana Padano cheese, and double smoked bacon crumble

ENTREE

LEMON BASIL SALMON

Pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables

TOFU THAI CURRY LAKSA (V) (GC)

Tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts

CHIPOTLE MANGO CHICKEN (GC)

Sweet & smoky dry rub, jasmine rice, fresh seasonal vegetables, and fresh avocado

CHICKEN MADEIRA RIGATONI

Pan seared chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon & a garlic ciabatta baguette

DESSERT

CHEF'S SELECTION

Made in house

ADD ON OPTIONS

MUSHROOM SIRLOIN ADD \$5 PER PERSON FOR SUBSTITUTION

Sirloin steak, creamy mushroom sauce, beef demi, fresh rosemary

PEPPERCORN NEW YORK ADD \$17 PER PERSON FOR SUBSTITUTION

New york steak, peppercorn cream sauce, served with buttered mashed potatoes & fresh seasonal vegetables

GRILLED PRAWNS ADD \$10 PER PERSON

(V) Vegetarian items (GC) Gluten conscious with some modifications from our kitchen

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies

APPETIZER

STARTER SUPER GREENS SALAD

Fresh cut greens, strawberries, roasted seeds, cucumber and quinoa with Italian dressing

STARTER CAESAR SALAD

Crisp romaine lettuce tossed in our house-made Caesar dressing topped with Grana Padano cheese, and double smoked bacon crumble

ENTREE

CHICKEN ALFREDO

Pan seared chicken, tagliatelle noodles, house-made alfredo sauce and sauteed onions, topped with grana Padano cheese and chives served with a garlic ciabatta baguette

VEGETARIAN ALFREDO

Sauteed mushrooms, onion, crisp broccoli and red peppers tossed in tagliatelle noodles with house-made alfredo sauce, topped with Grana Padano cheese and chives served with a garlic ciabatta baguette

CHIPOTLE MANGO CHICKEN

Sweet & smoky dry rub, jasmine rice, fresh seasonal vegetables, and fresh avocado

HALF RACK OF RIBS

Fall off the bone tender half rack of ribs, mashed potatoes & seasonal vegetables

PEPPERCORN SIRLOIN

7oz Certified Angus Beef (CAB) with Madagascar peppercorn brandy sauce, mashed potatoes, & seasonal vegetables. Served Medium

GRILLED KOREAN CAULIFLOWER STEAK

Grilled cauliflower marinated in Korean Bo Saam paired with garlic mashed potatoes and a basil pesto oil served alongside asparagus and roasted red pepper

DESSERT

KEY LIME PIE

House made key lime pie, with a pecan graham cracker crust topped with fresh pecan whipped cream and candied lime zest

SALTED CARAMEL CHEESECAKE

Gluten friendly option, salted caramel cheesecake with a pecan crust, served on top of berry coulis and topped with a berry compote

SORBET

Chef's choice topped with fresh berries

APPETIZER

STARTER SUPER GREENS SALAD

Fresh cut greens, strawberries, roasted seeds, cucumber and quinoa with Italian dressing

STARTER CAESAR SALAD

Crisp romaine lettuce tossed in our house-made Caesar dressing topped with Grana Padano cheese, and double smoked bacon crumble

CHEF'S SELECTION SOUP

ENTREE

BLACKENED MAHI MAHI

Spiced mahi mahi with pork chorizo, sauteed sweet corn and baby spinach on top of creamy mashed potatoes topped with salsa

PEPPERCORN NEW YORK

10oz Certified Angus Beef (CAB) with Madagascar peppercorn brandy sauce, mashed potatoes, & fresh seasonal vegetables. Served Medium

OVEN ROASTED CHICKEN

Breaded oven roasted chicken served with goat cheese, a seared lemon and creamy mashed potatoes and fresh seasonal vegetables

CHICKEN MADEIRA RIGATONI

Pan seared chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon & a garlic ciabatta baguette

GRILLED KOREAN CAULIFLOWER STEAK

Grilled cauliflower marinated in Korean Bo Saam paired with garlic mashed potatoes and a basil pesto oil served alongside asparagus and roasted red pepper

DESSERT

KEY LIME PIE

House made key lime pie, with a pecan graham cracker crust topped with fresh pecan whipped cream and candied lime zest

SALTED CARAMEL CHEESECAKE

Gluten friendly option, salted caramel cheesecake with a pecan crust, served on top of berry coulis and topped with a berry compote

SORBET

Chef's choice topped with fresh berries

APPETIZER

STARTER POACHED PEAR SALAD

Red wine infused bosh pear paired with baby spring greens, arugula, crisp cucumber, candied pecans, goat cheese and a raspberry vinaigrette

STARTER CAESAR SALAD

Crisp romaine lettuce tossed in our house-made Caesar dressing topped with shaved radish, celery leaves, Grana Padano cheese, fresh chives and double smoked bacon crumble

CHEF'S SELECTION SOUP

ENTREE

PRIME RIB

Rock salt, cracked pepper crusted and herb infused 13oz slow roasted Canadian beef served with loaded double stuffed potato, bacon wrapped asparagus and roasted red pepper. Paired with house made demi and fresh horseradish

SUPREME FRENCH CHICKEN

10oz Supreme oven baked chicken breast served with our loaded double stuffed potato, bacon wrapped asparagus and roasted red pepper paired with our house made blueberry jus

PORK CHOP

13oz bone in French center cut chop, grilled to perfection served with our loaded double stuffed potato, bacon wrapped asparagus, roasted red pepper and house made cremini mushroom sauce

HERB CRUSTED SALMON

9oz herb crusted fresh Atlantic salmon fillet served with jasmine rice, bacon wrapped asparagus and roasted red pepper paired with fresh pesto cream sauce

GRILLED KOREAN CAULIFLOWER STEAK

Grilled cauliflower marinated in Korean Bo Saam paired with garlic mashed potatoes and a basil pesto oil served alongside asparagus and roasted red pepper

DESSERT

KEY LIME PIE

House made key lime pie, with a pecan graham cracker crust topped with fresh pecan whipped cream and candied lime zest

SALTED CARAMEL CHEESECAKE

Gluten friendly option, salted caramel cheesecake with a pecan crust, served on top of berry coulis and topped with a berry compote

VEGAN DESSERT AVAILABLE UPON REQUEST