

DINNER MENU

APPETIZERS

Antipasto Platter 16

Cured Meats, Cheeses, Pickles and Onions & Fresh French Stick

Tiger Shrimp 14

Double Smoked Bacon, Chickpeas In a Lemon Oregano Oil Sauce & Topped with Arugula

Mussels 12

White Wine Cream Sauce, Roasted Tomatoes & Herbs de Provence

Crispy Calamari 12

On a Bed of Arugula with a Picante Tomato Dipping Sauce

Chickpea Fritters 10

with a Smoked Chipotle Aioli Dipping Sauce

Mac N Cheese Balls (3) 9

Served with A Curry Ketchup Dipping Sauce

SALADS

Roasted Pear & Walnut 12

On a Bed of Baby Mixed Greens, Shaved Reggiano & Dressed with a Balsamic Vinaigrette

Granny Smith & Pecan 12

On a Bed of Baby Mixed Greens, Asiago & Dressed with a Pommery Mustard Vinaigrette

Roasted Beet & Mango 12

With Goat Cheese on a Bed of Arugula & Dressed with a Champagne Vinaigrette

Wedged Romaine 10

Bacon, Shaved Reggiano, Homemade Croutons & Dressed with a Creamy Garlic Dressing

PASTAS

Spaghettini with Tiger Shrimp 20

In a Pesto Cream Sauce with Roasted Tomatoes

Fettuccini & Roasted Chicken 18

In a Aioli Sauce with Roasted Sweet Bell Peppers

Penne & Hot Italian Sausage 18

In a Basil Tomato Sauce with Black Olives

MAINS

Rib Eye Steak 22

With Mashed Potatoes, Seasonal Vegetable & Mushroom & Topped With a Peppercorn-Brandy Demi Glaze

1/2 Roasted Chicken 20

With Roasted Potatoes & Seasonal Vegetable

Pork Schnitzel 18

With Mashed Potatoes, Gravy & Seasonal Vegetable

Eggplant & Zucchini Parmigiano 18

Includes Side Caesar or Mixed Baby Green Salad

Citrus Battered Haddock 15

With Fries, Coleslaw & Tartar Sauce **Extra Piece of Fish 6**

Veggie Burger & Fries OR Hamburger & Fries 14

Fish of The Day - Market Price - Please Ask Your Server