

APPETIZERS

Crispy Okra ●●●

Red onions, bell peppers, tomato, house spice blend

Beet & Arugula Salad ●

Feta, cherry tomatoes, roasted pumpkin & sunflower seeds, fig vinaigrette

Italian Mussels ●●

Steamed PEI Mussels, tomato basil broth, shallots

Soup of the day

ENTRÉE

Chef's Daily Feature

Ask your server for details

Canadian AAA NY Striploin ●

Garlic butter, roasted rosemary parsnips

Herbed Chicken

Parmesan herb sauce, sundried tomato pilaf

Spice Blackened Salmon ●●

Pan seared, maple bourbon glaze, garlic french beans

DESSERT

Chef's Daily Feature

Ask your server for details

Decadent Chocolate Mousse ●

Whipped chocolate, white chocolate snow

Sweet & Spicy Fruits ●●

Seasonal fruit, chili lime & honey dressing.
Vegan option available.

SIDES

Sweet potato fries 6

Fries ● 5

Seasonal vegetables 5

Cup of soup 5

Roasted Rosemary Parsnips ●●● 6

Madagascar Green Peppercorn Sauce 3

WINE & COCKTAILS

Ruffino Pinot Grigio, Italy 9

Six Rows Shiraz, Australia 9

Elmwood Caesar 8

Stella 7

Please inform your server of any allergies and we will do our best to accommodate them, however we are unable to guarantee an allergen free environment. **Our team will be more than happy to provide alternative options to accommodate dietary needs and restrictions. Additional charges apply for side orders, substitutions and beverages.** Please refrain from speaking on your mobile device to ensure a tranquil environment.

- Gluten Free
- Dairy-free
- Vegan