



STARTERS

FRIED GOAT CHEESE | \$6

freshly fried trio over raspberry coulis

TUNA TATAKI | \$11

seared sashimi grade tuna served over ponzu wakame with sriracha, toasted sesame, wasabi and pickled ginger

CHARCUTERIE BOARD | \$18

*domestic and imported meats and cheeses with fruit and assorted crackers
(serves 4)*

CHEF'S CHOICE SOUP OF THE DAY | CUP \$3.5 or BOWL \$5

SALADS

GARDEN SALAD | \$5.5

mixed greens, sliced cucumber, red onion and grape tomatoes

WEDGE SALAD | \$8

quartered iceberg lettuce sprinkled with bleu cheese crumbles, diced bacon, tomatoes, sliced red onion and bleu cheese dressing

CAESAR SALAD | \$6

chopped romaine, house-made croutons and freshly shaved manchego tossed with scratch-made caesar dressing, served in a parmesan cup

SIGNATURE SALAD | \$10

fresh greens, feta cheese, diced bacon, dried cranberries, candied walnuts tossed together with cranberry vinaigrette, accompanied by boiled egg halves

KALE SALAD | \$8

chopped kale tossed with parmesan, diced apple, dried apricot, garlic, fresh lemon and herb infused extra virgin olive oil

Balsamic Vinaigrette

Cranberry Vinaigrette

Italian

Thousand Island

Ranch

Bleu Cheese

Honey Mustard

STEAKS

STEAK FRITES | \$15

char-grilled terres major topped with scratch-made chimichurri, served with french fries

FILET MIGNON | \$28

traditional half pound filet of beef tenderloin drizzled with veal demi-glace, served with Chef's choice starch and vegetable of the day

CREOLE FILET | \$31

eight ounce filet topped with lump crawfish in a rich tomato mushroom cream sauce, served with Chef's choice starch and vegetable of the day

CHICKEN

GUILTLESS CHICKEN | \$16

pan seared chicken breast over spaghetti squash tossed with basil, sundried tomatoes, watercress and herb infused olive oil

CHICKEN MILANESE | \$16

thinly sliced chicken, breaded and fried, served over pappardelle pasta with pomodoro sauce, watercress and parmesan cheese

SEAFOOD

SHRIMP FRA DIAVOLO | \$18

pappardelle pasta folded with sautéed shrimp and spicy tomato sauce, topped with shaved parmesan

CANADIAN SALMON FILET | \$18

pan roasted with salt, pepper and charred lemon, topped with watercress tossed in herb infused olive oil, served with Chef's choice starch and vegetable of the day

AHI TUNA | \$16

ponzu glazed sashimi grade tuna over sliced cucumber, served rare with spicy mayo and fried wontons