

Menu

Soups & Salads

The chef's soup creation \$ 6.50
Ask your server for details

Soup and salad \$ 10.50
Combine a cup of soup with a house salad with your choice of dressing



House salad \$ 6.50
*Mixed leaf lettuce with your choice of dressing:
Italian, Swiss or blue cheese*

Classic Caesar's salad \$ 8.50

Spinach salad with apples and toasted pecans appy \$ 10.50
On a warm bacon and maple syrup dressing main \$ 15.50

Mixed greens with smoked salmon & prawns appy \$ 10.50
tossed in a fresh dill and pink peppercorn dressing main \$ 15.50

Please advise us of any food allergy before ordering. We strive to cater to your allergy needs, however since we do use a variety of allergy related foods such as gluten, shellfish and nuts in our kitchen, cross-contamination may occur. Please dine at your own risk.

Appetizers / Tapas

- The Greek wedding* \$ 9.50
Gwinner's lamb sausage served with Tzatziki
- Potato gnocchi "tricolore" (V)* \$11.50
classic, spring garlic and tomato gnocchi on roasted red pepper cream sauce, topped with parmesan cheese herbed bread crumbs
- Smoked duck breast with blueberry fig relish* \$ 11.50
Thinly sliced, out of our own smokehouse
- Risotto and crab cakes* \$ 11.00
On a creamy sun dried tomato and truffle sauce
- Chilli-ginger prawns* \$ 10.50
Drizzled with lime juice and served with sour cream
- Flamed Saganaki with olive tapenade* \$ 14.50
Classic Greek pan-fried cheese, flamed with Brandy and served with olive tapenade and lemon and crackers on the side



Pastas

Italian country harvest fettuccini (V) \$ 16.00

*Artichoke hearts, olives, sundried tomato and pine nuts
in a italian herb and Mascarpone cream cheese sauce*

Spaghetti prosciutto e limone \$ 18.00

*Spaghetti tossed in a light lemon sauce with cured ham, almonds
cherry tomatoes, fresh basil and Creston Nostrala cheese*

Chicken penne "Napoli" \$ 18.50

*Sliced chicken breast, Italian sausage
and grilled vegetables
in a basil pesto cream sauce*

Spaghetti "Bolognese" \$ 16.00

*Topped with a rich meat
and vegetable sauce*

Black pasta dumplings \$ 18.50

*tossed with tiger prawns and fresh dill
on a light saffron cream sauce*

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*Barolo braised beef ravioli* \$ 20.50

*Served on a wild mushroom cream sauce  
topped with fried root vegetable spaghetti*

*Roasted butternut squash ravioli* \$ 20.50

*Served on a double smoked bacon and thyme sauce  
over baked with Mozzarella cheese*

*Portobello mushroom and cheese ravioli (V)* \$ 19.50

*with olive tapenade, on a ramps ( wild leek ) cream sauce*



## Main Courses

### *Baked black tiger prawns "Salonika"*

\$ 25.00

*Layered in tomato sauce and baked with Feta cheese served with Dauphine potatoes and vegetables*

### *Ocean Wise™ Icelandic cod filet*

\$ 25.50

*on a black garlic and preserved lemon cream sauce served with rice and fresh vegetables*



### *Baked chicken breast "Veneto"*

\$ 24.50

*Stuffed with spinach and Ricotta cheese, topped with roasted almonds on a red wine sauce served with roasted potatoes and vegetables*

### *Roasted duck breast with huckleberry*

\$ 28.50

*Duck breast simmered in a huckleberry and rosemary sauce served with noodles and vegetables*



- Pork tenderloin medallions "Côte du Rhone" \$ 24.50*  
*Pecan, coffee & spice crusted on a red wine, coffee and brown sugar glaze served with roasted baby potatoes and vegetables*
- Moroccan spice dusted lamb rack \$ 31.50*  
*On red onion and mint relish and Manchego cheese served with Dauphine potatoes and vegetables*
- Beef tenderloin "Athena" \$ 33.50*  
*6oz. Alberta Beef tenderloin topped with olive & feta cheese crumble on red wine sauce served with Dauphine potatoes and vegetables*
- Beef striploin steak "a l'ancienne" \$ 32.00*  
*10 oz. Beef N.Y. steak on a porcini mushroom, green peppercorn and double smoked bacon sauce served with Dauphine potatoes and vegetables*

- Split meals: please add \$3.50 for additional plating and extra condiments  
- We reserve the right to add 15% gratuities to parties of 8 or larger

*Did you know?*

*We prepared many different food products for your kitchen or as great gifts for your friends, such as dressings, spices and marinades, jams & marmalades or our famous Dauphine potatoes!*  
*- Check out our Shop section for a full list of items available -*