Starters

Soup and salad - $ 15.00
Combine a cup of soup and a house salad with your choice of dressing

House salad - $ 9.00
Mixed greens with choice of dressing:
Italian, Swiss or blue cheese

Classic Caesar's salad - $ 10.50
Romaine lettuce, Parmesan cheese and croutons tossed in our Caesar dressing
add chicken - **$ 6.00**

Orange and ginger marinated salmon - $ 15.50
In-house cured Coho salmon with orange, fresh ginger and dill
on a lemon mustard aioli

Hardwood smoked duck breast - $ 17.00
Smoked in our own smokehouse, thinly sliced,
served with blueberry fig relish

Tricolor potato gnocchi with smoked beef cross rib steak   - $ 17.00
topped with peperonata and balsamic glaze

Chili-ginger shrimps - $ 14.50
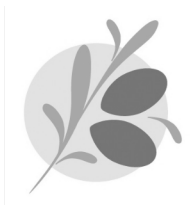Drizzled with lime juice and served with sour cream

Risotto and crab cakes - $ 16.00
On a creamy sun dried tomato and truffle sauce

Flamed Saganaki with olive tapenade (V) **- $ 17.00**
Classic Greek pan-fried cheese, flamed with Brandy, served with olive tapenade
and lemon with crackers on the side

Split salads: add $1.50

Pastas

Spaghetti Bolognese - $ 22.00
Spaghetti topped with a rich meat and vegetable sauce

add Italian sausage - **$ 4.00**

Chicken penne Napoli - $ 23.50
Sliced chicken breast, Italian sausage
and grilled vegetables in a basil pesto cream sauce

Seafood Spaghetti - $ 25.00
Medley of shrimps, scallops and mussels
simmered in an orange and ginger cream sauce, tossed with Spaghetti

Fresh basil pasta dumplings - $ 24.50
panfried with Prosciutto ham, cherry tomatoes, almonds and Parmesan cheese
and served on a preserved lemon cream sauce

Ricotta, Gorgonzola & pear ravioli (V) - $ 25.00
tossed in a blend of browned butter and lemon infused olive oil
with roasted walnuts and fresh sage

Creamy crab & lobster ravioli - $ 26.00
In a garlic scape pesto sauce
and drizzled with balsamic reduction

Split pastas: add $1.50

Main Courses

Coho salmon filet with scallop - $ 36.00
on a chipotle pepper and maple syrup cream sauce
served with rice and vegetables

Ahi tuna steak - $ 35.00
Ginger, garlic, sesame & lemongrass marinated and cooked rare,
drizzled with lemon honey Greek yogurt, served with rice and vegetables

Chicken piccata milanese - $ 31.00
chicken breast cutlets in an egg & Parmesan cheese batter
topped with a smoky tomato sauce and served with spaghetti and vegetables

Roasted duck breast - $ 41.00
on an orange, pistachio and saffron sauce
served with Dauphine potatoes and vegetables

Pork tenderloin medallions - $ 34.00
baked with dried apricot mousse and Gruyere cheese,
served on red wine sauce with baby potatoes and vegetables

Moroccan spice dusted lamb rack - $ 45.00
On red onion and mint relish
served with Dauphine potatoes and vegetables

10oz beef striploin steak - $ 43.00
topped with a roasted garlic & rosemary compound butter
served with baby potatoes and vegetables

6oz beef tenderloin - $ 44.00
baked with olive tapenade and Brie cheese
served on red wine sauce with Dauphine potatoes and vegetables

Split meals: please add $4.50 for
additional plating and extra
condiments