

Menu

Soups & Salads

The chef's soup creation \$ 7.00
Ask your server for details

Soup and salad \$ 12.00
Combine a cup of soup with a house salad with your choice of dressing



House salad \$ 7.00
*Mixed leaf lettuce with your choice of dressing:
Italian, Swiss or blue cheese*

Classic Caesar's salad \$ 8.50
Romaine lettuce tossed in our own Caesar dressing and Parmesan cheese

Mixed greens with smoked salmon & prawns appy \$ 11.00
tossed in a fresh dill and pink peppercorn dressing main \$ 16.00

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

- Smoked duck breast with blueberry fig relish* \$ 13.50
Thinly sliced, out of our own smokehouse
- Risotto and crab cakes* \$ 13.00
On a creamy sun dried tomato and truffle sauce
- Wild leek infused potato gnocchi* \$ 13.00
with smoked duck strips on roasted red pepper sauce
- Chilli, ginger & garlic fried prawns* \$ 12.00
Drizzled with lime juice and served with sour cream
- Flamed Saganaki with olive tapenade (V)* \$ 15.50
*Classic Greek pan-fried cheese, flamed with Brandy
and served with olive tapenade, lemon wedge and crackers*



Pastas

Italian country harvest fettuccini (V) \$ 18.00
*Artichoke hearts, olives, sundried tomato and pine nuts
in a italian herb and Mascarpone cream cheese sauce*

Spaghetti with shrimps and scallops \$ 19.50
tossed in a light lemongrass Tequila cream sauce

Chicken penne "Napoli" \$ 19.50
*Sliced chicken breast, Italian sausage
and grilled vegetables
in a basil pesto cream sauce*

Spaghetti "Bolognese" \$ 18.00
*Topped with a rich meat
and vegetable sauce*

The Alp farmers pasta \$ 18.50
*Penne, onions, smoked bacon and baby potatoes baked with cheese
and served with apple sauce for the ultimate taste explosion!*



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*Barolo braised beef ravioli* \$ 21.50  
*Served on a wild mushroom cream sauce  
topped with fried root vegetable spaghetti*

*Roasted butternut squash ravioli (V)* \$ 21.50  
*Topped with Ratatouille (Mediterranean vegetable stew) & Parmesan petals  
and served on yellow tomato sauce*

## Main Courses

*Pan-fried Ahi tuna steak "Livornese" \$ 27.00*  
*with sun dried tomato, olives, capers and herbs*  
*drizzled with honey lemon yoghurt sauce,*  
*topped with sfogliatine (tortilla crisp) and served on a bed of rice*

*Pan-fried cod filet and shrimps \$27.00*  
*On a preserved lemon, garlic and basil cream sauce*  
*Served with rice and vegetables*



*Baked chicken breast "Veneto" \$ 26.00*  
*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 figs (Pato con Higos) \$ 29.50*  
*Roasted duck breast on a dried fig tomato sauce*  
*served with noodles and vegetables*



- Pork tenderloin medallions* \$ 27.50  
*on a caramelized apple, pecan and sage sauce  
served with Madras spiced baby potatoes and vegetables*
- Moroccan spice dusted lamb rack* \$ 34.50  
*On red onion and mint relish and Manchego cheese  
served with Dauphine potatoes and vegetables*
- Beef tenderloin "Grand Morin"* \$ 33.50  
*6oz. Alberta Beef tenderloin baked with olive tapenade and Brie cheese  
served on red wine sauce with Dauphine potatoes and vegetables*
- Beef striploin steak with huckleberry* \$ 33.00  
*10 oz. Beef N.Y. steak on a huckleberry, pink peppercorn &  
horseradish sauce served with Dauphine potatoes and vegetables*

- Split meals: please add \$4.00 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 -*