



## Starters

### **Soup and salad - \$ 14.00**

Combine a cup of soup and a house salad with your choice of dressing

### **House salad - \$ 8.00**

Mixed greens with choice of dressing:  
Italian, Swiss or blue cheese

### **Classic Caesar's salad - \$ 9.50**

Romaine lettuce, Parmesan cheese and croutons tossed in our Caesar dressing  
**add chicken - \$ 6.00**

### **Chili-ginger shrimps - \$ 13.50**

Drizzled with lime juice and served with sour cream

### **Risotto and crab cakes - \$ 15.00**

On a creamy sun dried tomato and truffle sauce

### **Falafel with Tahini sauce (V) - \$ 12.00**

A Mediterranean classic, made with chickpeas, herbs and spices

### **Hardwood smoked duck breast - \$ 16.00**

Smoked in our own smokehouse, thinly sliced,  
served with blueberry fig relish

### **Flamed Saganaki with olive tapenade (V) - \$ 16.00**

Classic Greek pan-fried cheese, flamed with Brandy, served with olive tapenade  
and lemon with crackers on the side



## Pastas

### **Italian country harvest fettuccine (V) - \$ 22.00**

Artichoke hearts, olives & sun dried tomato  
in an Italian herb and Mascarpone cream cheese sauce  
**add sliced chicken breast - \$ 6.00**

### **Home made black Fettuccine - \$ 23.00**

Cuttlefish ink fettuccine tossed with shrimps and smoked salmon  
served on saffron cream sauce

### **Spaghetti Bolognese - \$ 20.00**

Spaghetti topped with a rich meat and vegetable sauce

### **Chicken penne Napoli - \$ 22.50**

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

### **The Alp farmer's pasta - \$ 22.50**

Penne, onions, smoked bacon and baby potatoes baked with cheese  
and served with apple sauce for the ultimate taste explosion!

### **Roasted butternut squash ravioli (V) - \$ 24.00**

Topped with Ratatouille (Mediterranean vegetable stew)  
and Parmesan petals, served on yellow tomato sauce

### **Pacific crab & Atlantic lobster ravioli - \$ 25.00**

On a creamy tarragon Prosecco sauce  
and drizzled with roasted red pepper coulis



## Main Courses

### **Salmon filet - \$ 32.00**

Pan fried salmon filet on a chipotle and maple syrup sauce  
served with rice and garden vegetables

### **Pan-fried Mahi-mahi filet - \$ 33.00**

In an Italian herb crust on preserved lemon cream sauce  
served with rice and vegetables

### **Chicken piccata - \$ 29.00**

Pan fried cutlets in an egg & Parmesan cheese batter  
topped with a smoky tomato sauce  
served with spaghetti and vegetables

### **Roasted duck breast with figs - \$ 38.00**

Spanish-style roasted duck breast on a dried fig tomato sauce  
served with noodles and vegetables

### **Pork tenderloin medallions - \$ 28.00**

On a smoked Spanish paprika & caramelized onion sauce  
served with roasted baby potatoes and vegetables

### **Moroccan spice dusted lamb rack - \$ 43.00**

On red onion and mint relish  
served with Dauphine potatoes and vegetables

### **Beef striploin steak - \$ 41.00**

10oz Beef N.Y. steak on a porcini mushroom,  
green peppercorn and smoked bacon sauce  
served with roasted baby potatoes and vegetables

### **Beef tenderloin - \$ 41.00**

6oz Beef tenderloin baked with olive tapenade  
and Brie cheese served on red wine sauce  
with Dauphine potatoes and vegetables

Split meals: please add \$4.00 for  
additional plating and extra  
condiments