

APPETIZERS

SOUP	9
Chef's soup made fresh in house	
SPINACH SALAD	18
Spinach, strawberries, oranges, toasted almonds, feta cheese, yellow beets, saskatoon berry vinaigrette and sweet poppy seed dressing	
CAESAR SALAD	17
Romaine lettuce tossed with house made dressing, croutons, bacon finished with parmesan cheese	
LUMPIA SHANGHAI	18
Fried spring rolls filled with ground chuck, minced cabbage, garlic, onion, carrot. Served with sweet chili sauce	
CHICKEN BITES	17
Deep fried breaded chicken breast tossed in creamy chilli aioli, tare sauce, scallion, toasted sesame seeds, cucumber	
MUSSELS'	17
½ lb mussels in a spiced tomato scallion cilantro broth. Served with garlic toast	
SHORTRIB QUESADILLA	19
Creole spiced short rib, house cheese blend, pickled red onion, cilantro, chilli mayo, lemon crème fraiche	
BRUSSEL SPROUTS	17
Fried Brussel sprouts tossed in a lemon caper dressing, hummus, sunny egg and sriracha aioli	
CALAMARI	17
Lightly breaded and fried calamari served with lemon yogurt, cucumber and cantaloupe salad	
WARM OLIVES	16
Seasoned assorted olives served with hummus, whipped ricotta, truffle oil, crostini	
DUCK BREAST	23
Seared duck breast, artichoke, cranberry beet puree, green peas whipped ricotta, red wine jus	
PORK BELLY	17
Honey gochujang glazed pork belly, toasted sesame seeds, tare sauce, pickled vegetables	
PASTA <i>served with garlic toast</i>	
SEAFOOD	25
Salmon, shrimp and spaghetti in a Pernod dill cream sauce with grape tomatoes, onion, arugula and Padano cheese	
VEGANATOR PASTA	23
Artichokes, sundried tomato, olives, capers, arugula in a white wine sauce, fettuccini pasta	

SANDWICHES *served with house cut fries*

	<i>substitute soup or salad \$2</i>
CHICKEN SANDWICH	19
Marinated chicken breast, bacon, swiss cheese, chili mayo, tomato relish, red onion and spinach	
BEEF BURGER	21
House pressed patty bacon, cheddar, tomato, onion, arugula, roasted garlic mayo, mustard and ketchup	
LAMB SANDWICH	21
Braised lamb, pickled red onion, roasted garlic mayo, feta cheese and arugula	
ENTRÉES	
TOFU TERIYAKI BOWL	23
Chef seasoned seared tofu, broccoli, red pepper, onion, cabbage, carrot and vegan teriyaki sauce with jasmine rice	
STUFFED CHICKEN BREAST	33
Stuffed with spinach and house cheese blend, with rosemary thyme velouté, roasted baby potatoes and chef's assorted vegetables	
THAI CURRY SEAFOOD	33
Red Thai curry sauce, cod, shrimp, assorted vegetables, cilantro, mango orange coulis, jasmine rice and green pea purée	
FISH n' CHIPS	26
Battered pickerel served with house cut fries, house made tartar sauce and coleslaw	
SALMON FILET	35
6oz blackened salmon with tomato relish, capers, mashed potato, assorted vegetables, balsamic glaze and lemon yogurt	
RIBEYE STEAK	47
10oz grilled ribeye cooked to your preference, house cut fries with truffle oil, assorted vegetables and red wine jus	
BEEF SHORTRIBS	38
Braised short ribs, sautéed mushrooms, rosemary thyme baby potatoes, chef's assorted vegetables and Guinness sauce	
PICKEREL PROVENCE	35
Lightly dusted fried pickerel in a white wine butter sauce, served with sundried tomato scallion wild rice and assorted vegetables	
LAMB SHANK	36
Braised lamb shank served with garlic parm mashed potato, chefs vegetable, red wine lamb jus	

PRICING DOES NOT INCLUDE TAX

GLUTEN FREE OPTIONS AVAILABLE – PLEASE ASK SERVER FOR MORE INFORMATION

A 15% AUTOMATIC GRATUITY WILL BE CHARGED ON ALL ROOM SERVICE ORDERS