



Appetizers & Salads

Soup De Jour \$6

Season's House Salad \$8

A blend of fresh Greens, tomatoes, shredded carrot, Sweet red onions, cucumbers, and mushrooms with your choice of dressing

Classic Caesar Salad \$9

Crisp Romaine hearts drizzled with Caesar dressing and lightly sprinkled with fresh homemade bacon bits and croutons topped with parmesan crisp.

Mussels Single order \$12

Fresh Mussels prepared in chef's choice of sauce, served with a fresh warm ciabata cluster
Mussels to share add \$3

Escargot \$12

Button mushroom caps stuffed with escargot sautéed in white wine garlic butter.
Covered in provolone cheese and baked golden. Served with garlic toast

Seared Tuna and Mixed Greens \$12

4 oz Tuna seared rare, sliced and fanned on a bed of mixed baby greens, sliced tomato
Cucumber drizzled with a fine balsamic reduction



Entrees

Chicken Manitoba \$19

Breaded Chicken supreme stuffed with wild grain rice Served with butternut squash ravioli
Finished with a mushroom Demi crème sauce and seasonal vegetables

Roasted Rack of Lamb \$23

1/2 rack of lamb rubbed with garlic and tarragon, pan seared and roasted. Served with a
Fine herb sauce, seasonal vegetables and your choice of potato or rice

Pork Tenderloin \$19

Pecan encrusted pork tenderloin marinated in a honey Dijon mustard, pan seared and
roasted served with a red wine pan jus. With your choice of potato or rice and seasonal vegetables

Filet Mignon \$29

Hand cut Beef charbroiled to perfection, served with our chefs own Brandied mushroom demi glaze
Topped with crispy onions and compound butter. Served with potato or rice seasonal vegetables

Grilled Rib eye Steak \$24

AAARib eye, grilled to your liking, Topped with sautéed brandy mushrooms, compound butter and
our own crispy onions. Served with potato or rice and seasonal vegetables

Shrimp Linguine \$18

Linguine cooked "Al Dente" tossed in a freshly made olive oil, white wine, parmesan sauce
With Jumbo shrimp topped with freshly grated parmesan

Ravioli with Venison sausage \$17

Smoked mozzarella ravioli and poached venison sausage in a blush sauce with mushrooms and shallots

Catch of the day Market Price

Served with your choice of potato or rice and seasonal vegetables