



Appetizers

Caesar Salad with Anchovies, Shaved Parmesan Cheese, Herb Garlic Croutons and House Made Caesar Dressing ..\$8

Spinach Salad , Strawberries, Red Onion, Goat Cheese with Balsamic Vinaigrette..\$8

House Cured Salmon Tartar with Capers and Toast Points..\$10

Fried Tomatoes and Goat Cheese Drizzled with Basil Vinaigrette \$10

Sweet Pea and Spring Onion Risotto \$12

Mussels \$10

1. Chorizo, Onion, Celery ,Saffron and Sherry

2. Tomato, Onions, Garlic, Parsley, Olive Oil and White Wine

3.Thai Currie, Basil & Lemon Grass

Entrées

Citrus Glazed Grilled Loin of Pork with Spring Peas & Grilled Red Potatoes \$21

Grilled Rack of Lamb with Pearl Barley Pilaf \$30

Grilled 6oz Filet Mignon with Wild Mushroom Ajus and Grilled Red Potatoes..\$25

Sautéed Arctic Char with Chorizo Corn Stuffing, Grilled Red Potatoes and Chipotle Burre Blanc \$20

Paella with Mussels, Shrimp, Chicken, Chorizo, Sweet Peppers tossed in a Saffron Scented Rice Pilaf \$28

Shrimp with Tomatoes, Feta Cheese, Scallions, Bacon in White Wine Sauce over Angel Hair Pasta \$22

Sautéed Chicken, Sausage, Tomatoes, Peppers, Onions in a Basil Tomato Sauce over Linguine \$18