prix-fixe
FIXED-PRICE MENU

TRY OUR FIXED-PRICE THREE-COURSE MEAL! FOR ONLY $30.00 PER PERSON

DINNER

SOUP OF THE DAY	Soup of the day
SALAD	Mixed baby greens, roasted almonds, roasted red peppers, and goat cheese tossed with flavourful balsamic and extra-virgin olive oil dressing
MUSSELS	P.E.I. mussels and julienne vegetables in a light curry cream sauce
LINGUINE	Linguine pasta with black tiger shrimp, grilled chicken, peppers, oyster mushrooms, and leeks tossed in truffle olive oil
RISOTTO	Marinated arborio rice with wild mushrooms, and asparagus in a porcini mushroom broth
SPANISH PAELLA	Jumbo black tiger shrimp, diced chicken breast, Italian sausage, mussels, plum tomatoes, onions, carrots, and mushrooms tossed with tomato-flavoured rice topped with green onion
BLACK ANGUS STEAK	Black angus striploin steak marinated in tropical spices, grilled and based with a red wine demi glaze served with hint-of-garlic mashed potatoes and steamed seasonal vegetables
SALMON	Seared fresh Atlantic salmon filet coated in citrus sauce served with rice pilaf and steamed seasonal vegetables
APPLE CHICKEN	Sautéed chicken, apple slices, and sun-dried tomatoes in a white wine Dijon sauce served with herb roasted potatoes and steamed seasonal vegetables
CHICKEN PARMIGIANA	Chicken cutlet in rich tomato sauce coated with melted parmesan cheese served with linguine in tomato sauce and steamed seasonal vegetables
VEAL PARMIGIANA	Veal cutlet in rich tomato sauce coated with melted parmesan cheese served with linguine in tomato sauce and steamed seasonal vegetables
LAMB SHANK	Slowly simmered with herbs, red wine, and tomatoes served with hint-of-garlic mashed potatoes and steamed seasonal vegetables
LIVER	Pan seared provimi liver with shallot red wine sauce served with hint-of-garlic mashed potatoes and steamed seasonal vegetables
T-BONE STEAK	12-ounce t-bone steak covered in a red wine peppercorn sauce served with hint-of-garlic mashed potatoes and steamed seasonal vegetables
TIRAMISU	A rich blend of Kahlua, Bailey's, Grand Marnier, and mascarpone cheese layered with espresso-soaked ladyfinger biscuits
LAVA CAKE	Warm rich white and dark chocolate cake over vanilla ice cream
TARTUFO	Chocolate-raspberry, mocha-amaretto, or hazelnut-chocolate
CRÈME CARAMEL	A light baked vanilla custard, sweetened with a caramel sauce
CRÈME BRULEE	A smooth, creamy chilled custard, covered with brown sugar caramelized to a crunchy, delicious topping

- THIS DINNER PACKAGE IS AVAILABLE EVERY DAY AFTER 3.30 PM –
- THE PACKAGE PRICE DOES NOT INCLUDE TAXES OR GRATUITY -