



B A R & S N A C K

VEGETABLE SPRING ROLLS

Thai peanut sauce, chili plum dip
7.91

BUFFALO LIME BUTTER CHICKEN WINGS

cucumber & blue cheese slaw
10.91

SWEET & SAVOURY FRITES

sweet & sour house ketchup,
chipotle mayo
6.91

BASIL HONEY NACHOS

organic chips, 3 cheese blend,
pancetta bacon, cured tomatoes,
banana pepper salsa,
goat cheese sour cream
14.91

ARTISAN CHEESE BOARD

3 selections from our cheese cupboard
house made preserves, crackers
15.91

C O M F O R T & C R A V E

MARKET SOUP

chef's daily creation
6.61

CLASSIC ONION SOUP

rich beef broth, Gruyère cheese
6.61

WARM BRIE DIP

fruits & vegetables, waffles, breads
10.91

CRISPY CALAMARI

lemon mayo & cocktail sauce
10.91

"DEVILS CANDY"

gorgonzola stuffed pan roasted figs,
prosciutto wrapped, balsamic paint,
crispy sage leaf, honey butter
12.91

SAMBUCA SHRIMP

tomatoes, onions, spicy sauce,
white sambuca cream
15.91

ESCARGOT

whipped garlic butter,
Boursin cheese,
leek tarragon cream sauce
11.91

BLACK MUSSELS

Thai red curry, kafir lime, tomato, coconut,
lobster sauce
11.91



FRESH & CRISP

HOUSE PICKED GREEN SALAD

cucumber, celery, apple,
seeds, croutons
7.81
balsamic, green goddess,
lemon poppy seed

CAESAR 139

hearts of romaine, smoked bacon,
croutons, parmesan cheese,
creamy dressing
8.31

BOSTON BIBB & BABY SPINACH SALAD

spicy pecans, Granny Smith apples,
Bosc pears, wine soaked cranberries,
blue cheese, apple sauce,
poppy seed vinaigrette
11.61

GRILLED BEEF FILLET SALAD

roasted mushrooms, cherry tomatoes,
red onion, gorgonzola,
romaine hearts, balsamic
14.41

WET & WILD

GRILLED SALMON

loaded smoked salmon mashed,
asparagus, lobster gravy
23.21

OVEN ROASTED TURBOT

butternut squash purée, dill pesto,
walnut butter, sweet & sour cucumber
19.91

SEAFOOD POT

king crab legs, half lobster,
shrimp, mussels, salmon, garlic butter linguine, lobster sauce
34.91

HAND CRANKED PASTAS

RED WINE NOODLES

braised beef & sirloin, peas, vegetables,
pearl onions, red wine sauce,
blue cheese
16.81

BUTTERNUT SQUASH RAVIOLI

smoked chicken, confit of squash,
toasted hazelnuts,
Pecorino cream sauce
18.21

12 GRAIN SPAGHETTI

olive oil, asparagus, broccoli, spinach,
cremini mushrooms, green snap peas,
goat cheese, lemon
15.91

LEMON PEPPER FETTUCCINE

grilled chicken, mushroom, snap peas,
herb Alfredo cream sauce
17.91



M E A T & P O T A T O E S

SCHNITZEL

double smoked bacon,
roasted potatoes, onions,
lemon caper parsley,
citrus scented butter head lettuce
19.67

STUFFED CHICKEN SUPREME

cambozola, smoked chicken, leeks,
red pepper purée,
mashed potato, vegetables
19.31

CRISPY SKIN ROAST ½ DUCK

butternut squash purée, vegetables,
orange candy apple sauce, duck gravy
29.91

ATHENIAN CHICKEN BREAST

lemon potatoes, sautéed vegetables,
ouzo butter sauce, feta cheese
20.71

TENS INFAMOUS BEEF WELLINGTON BURGER

fillet mignon, truffle mushroom,
aged cheddar, port wine, sea salt frites
15.91

Add: cheddar cheese, maple bacon or fried onion 1.29

BACON WRAPPED 6 OZ PETITE FILLET TIPS

steak frites, horseradish mustard sauce,
mushroom relish, watercress
19.91

AAA 8 OZ. BEEF TENDERLOIN

mashed Yukon gold, asparagus,
whipped parmesan mushroom
gratin topping
32.91

10 OZ. NEW YORK STRIP

mashed Yukon gold, vegetables,
signature peppercorn brandy
30.91

Raising the steaks:

sautéed mushrooms 5.21
grilled garlic shrimp 5.81

Chef Nic Prong • Sous chef Brendan Prong • Jr. Sous Chef Ryan Hamill

S I D E S & E X T R A S

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|--------------------|------|
| Goat cheese | 3.91 |
| Tiger shrimp | 5.81 |
| Grilled chicken | 5.91 |
| Grilled salmon | 6.31 |
| Grilled vegetables | 5.51 |
| Select mushrooms | 5.21 |

Gratuity and taxes not included
(Gratuity of 15% will be added to groups of 8 or more with single billing 18% for separate billing)