

## APPETIZERS

**Bacon Wrapped Scallops** - seared, balsamic port reduction 16

**Lobster Cakes** - lobster, rock crab, black tiger prawns, panko, tarragon aioli, cocktail sauce 14

**Calamari** - deep fried, breaded, green onion, lemon pepper, tzatziki 12

**Spicy Calamari** - deep fried, breaded, spicy marinara, green onion 12

**Beef Carpaccio** - sliced tenderloin, Dijon aioli, crispy capers, shallots, truffle infused oil, lemon juice, garlic crostini, Parmigiano-Reggiano 16

**Chopped Duck** - Brome lake duck leg confit, wild Canadian blueberry and jalapeno sauce, demi glace 12

**Arancini** - deep fried, panko crusted mushroom asiago risotto balls, truffle aioli, shaved asiago 12

**Black Tiger Prawns** - sautéed, white wine garlic butter, lemon juice, herbs, shallots, Parmigiano-Reggiano 14

**PEI Mussels** - steamed, Thai coconut milk green curry sauce 14

**Oysters Florentine** - sautéed, shallots, spinach, Parmigiano-Reggiano, herbs, cream, white wine, lemon 14

**Crab Dip** - rock crab, asiago, cream cheese, cream, herbs, seasoned flat bread 12

**Lamb Pops** - rack chops, demi glace, port wine balsamic reduction 16

**Italian Meatballs** - baked, house ground pork and beef, pomodoro, shallot, Parmigiano-Reggiano 10

**Potstickers** - pan fried, chicken and vegetable filled, balsamic dip 10

**Seafood Chowder** - surf clam, fish, vegetable, potato, cream, smoked bacon 10

**Chicken Wings** - one pound, mild, medium, hot, screaming, suicide, BBQ, honey garlic or salt & pepper with celery and carrot sticks and honey mustard dip 14

*Ranch and blue cheese dip available*

**Home Cut Fries or Onion Rings** 7

**Greek Salad** - tomato, feta cheese, Kalamata olive, green pepper, onion, cucumber, olive oil vinaigrette 10

**Caesar Salad** - romaine, garlic anchovy dressing, Parmigiano-Reggiano, garlic crouton 9

**House Salad** - romaine, quinoa, red pepper, cucumber, green onion, honey dijon red wine vinaigrette 8

## FLAT BREADS

**Vegetable** - sundried tomato, red pepper, broccoli, cauliflower, onion, asiago, old cheddar, Thai coconut milk curry sauce 14

**Sausage** - house ground chorizo, onion, mushroom, red pepper, Danish blue cheese, old cheddar, asiago 14

## MAINS

**Lobster Tail Pasta** - lightly grilled 6oz Cuban tail,  
angel hair pasta, creamy lobster sauce 29

**Jambalaya** - sautéed black tiger prawn, mussel, house ground sausage meat,  
chicken, fish, rice, julienned vegetable, spicy San Marzano tomato sauce 22

**Shellfish Gnocchi** - black tiger prawns, PEI mussels, scallops,  
lobster tail meat, creamy lobster and rock crab sauce 34

**Filet Mignon** - flame broiled AAA Alberta petite tenderloins,  
, demi glace, mushroom and black truffle tapenade risotto 34

**BBQ Baby Back Ribs** - 28 hour slow cooked, BBQ or screaming hot,  
home cut fries, seasonal vegetable 25

**Curried Lamb Shank** - 26 hour slow cooked, curry cream sauce,  
jasmine rice, seasonal vegetable 26

**Stuffed Chicken** - roasted, feta cheese, spinach, herbs,  
sautéed vegetable quinoa 20

**Vegetarian Bowl** - tofu, Thai coconut milk curry sauce, red pepper, onion,  
broccoli, cauliflower, carrot, jasmine rice 20

**Rack of Lamb** - flame broiled and roasted, port wine balsamic reduction,  
creamy smashed potato, seasonal vegetable, demi glace 48

**Surf and Turf** - flame broiled petite AAA Alberta filet mignon, lightly  
grilled 6oz Cuban lobster tail, creamy lobster and rock crab sauce,  
fried gnocchi, seasonal vegetable, demi glace, lemon herb butter 48

**Extras** - side starch, side vegetable, or combo starch and vegetable 7

## BURGERS

**Beef** - 8 oz flame broiled house ground 100% Alberta beef patty  
bacon, mushroom, old cheddar, mayo, tomato, onion, lettuce, pickle 16

**Lamb** - 6 oz flame broiled house ground lamb patty  
tzatziki, lettuce, red onion 16

**Black Bean** - black beans, chick peas, rice, quinoa, banana peppers, onion, carrot,  
oats, herbs, tomato, lettuce, red onion, Sambal aioli, chevre 16

*All burgers served with home cut fries. Sub caesar salad or onion rings add 4.50*