

## APPETIZERS

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

**Duck Ravioli** - duck leg confit, herbs, cognac, onion, carrot, celery, cream, mushroom, white wine 14

**Calamari** - deep fried, breaded, green onion, lemon pepper, tzatziki 10

**Spicy Calamari** - deep fried, breaded, spicy marinara, green onion 11

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

**Arancini** - deep fried, panko crusted mushroom asiago risotto balls, truffle aioli, shaved asiago 10

**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** - snow crab, asiago, cream cheese, cream, herbs, seasoned flat bread 12

**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, smoked bacon, cream 9

**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

**Chicken Wings** - one pound 14  
Mild, medium, hot, screaming, suicide, BBQ, honey garlic or salt & pepper with celery and carrot sticks and honey mustard dip.  
Ranch or blue cheese dip available

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

## FLAT BREADS

**Vegetable** - sundried tomato, redpepper, 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

**Vegetarian Risotto** - mascarpone citrus risotto, mushroom, sweet pea,  
Parmigiano-Reggiano, truffle infused oil, seasonal vegetable 20

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

**Filet Mignon** - flame broiled AAA Alberta petite tenderloins, Danish blue cheese  
compound butter, red wine demi, mushroom and vegetable barley risotto 34

**BBQ Baby Back Ribs** - beer braised and baked, BBQ or screaming hot,  
home cut fries, seasonal vegetable 25

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

**Seafood Gnocchi** - black tiger prawn, PEI mussels, scallops,  
catch of day, snow crab, lobster tail meat, creamy lobster sauce 40

**Rack of Lamb** - flame broiled and roasted, port wine balsamic reduction,  
creamy smashed potato, seasonal vegetable, demi glace  
Half rack 36 Full rack 59

**Surf and Turf** - flame broiled petite AAA Alberta filet mignon, snow crab,  
creamy lobster sauce, seared scallops, lightly grilled 6oz Cuban lobster tail,  
fried gnocchi, brown butter vegetable, lemon herb butter 45

## BURGERS

**Quinoa** - hot banana pepper, red bell pepper, green onion, quinoa patty  
lettuce, Sambal aioli, old cheddar, tomato, onion,  
home cut fries (sub onion rings add 4.50) 16

**Beef** - 8 oz flame broiled house ground 100% Alberta beef patty  
bacon, mushroom, old cheddar, mayo, tomato, onion, lettuce, pickle,  
home cut fries (sub onion rings add 4.50) 16

**Lamb** - 6 oz flame broiled house ground lamb patty  
tzatziki, lettuce, red onion, greek salad 19