

# ***Appetizers***

## **Seared Scallops**

*Pan Seared Scallop & Mushroom Risotto*

*\$23*

## **Goat Cheese Brioche**

*Goat Cheese Stuffed Brioche*

*With Sauteed Spinach, Lentils and Cherry Tomatoes*

*\$15*

## **Bufala Mozzarella Caprese Salad**

*Vine Ripened Tomatoes, Mozzarella Di Bufala,*

*Fresh Basil, Balsamic Glaze*

*\$15*

## **Oysters on the Half Shell**

*Half dozen fresh shucked Oysters,*

*Classic Mignonette, Fresh Horseradish, Fresh Lemon*

*\$18*

## **Grilled Calamari**

*Marinated in Chilli Oil, Caper Berries,*

*Roasted Garlic, Cherry Tomatoes*

*\$14*

## **Caesar Salad**

*Crisp Romaine, Roasted Garlic Dressing,*

*Double Smoked Bacon, Grana Padano, Croutons*

*\$13*

## **Terrace Salad**

*Spinach, Fresh Pear, Dried Cranberries,*

*Walnuts, Grated Stilton Cheese, Champagne Vinaigrette*

*\$14*

## **Crab Cakes**

*Avocado Aioli, Fresh Lemon*

*\$19*

# ***Appetizers***

## ***Jumbo Shrimp Cocktail***

*Classic Cocktail Sauce, Fresh Lemon*

*\$26*

## ***Crispy Calamari***

*In house dusted & seasoned*

*With Classic Chipotle Aioli*

*\$15*

## ***Hot Garlic Shrimp***

*Pan seared in a Spicy Buttery*

*Garlic White Wine Sauce*

*\$24*

## ***Tuscan Flatbread***

*Baked Flatbread, Fresh Basil, Heirloom Tomatoes, Roasted Garlic  
Fresh Arugula, Roasted Red Peppers, Shaved Parmesan*

*\$15*

## ***Tuna Tartare***

*Fresh Tuna, Green Onions, Sesame Seeds,*

*Avocado, Cucumber, Cilantro, Lime*

*Sesame Soya Lime Sauce*

*\$19*

## ***Daily Soup***

*Inspired by the seasons*

*\$12*

## ***French Onion Soup***

*Onion Soup topped*

*With Gruyere and Emmental Cheese*

*\$14*

# **Main Courses**

## **8oz Filet Mignon**

*USDA Prime, Grilled to your liking*

*\$44*

## **12oz Filet Mignon**

*USDA Prime, Classic Béarnaise Sauce, Grilled to your liking*

*\$55*

## **12oz USDA Prime Beef New York Striploin**

*Sautéed Mushrooms & Grilled to your liking*

*\$45*

## **Peppercorn Steak**

*USDA Prime NY Steak with a Peppercorn Crust*

*Brandy Peppercorn Sauce*

*\$45*

## **14oz Ribeye Steak**

*Prime, Grilled to your liking,*

*Topped with Chive Butter*

*\$49*

## **Australian Rack of Lamb**

*Herb & Dijon Crusted*

*Goat Cheese Mousse, Honey Drizzle*

*\$49*

## **Ancient Grains**

*Seared Halloumi, Avocado, Lentils, Wild Rice, Red Quinoa,*

*Farro, Chickpeas, Citrus Vinaigrette*

*\$26*

## **Chicken Supreme**

*Gnocchi, Turkey Bacon, Gorgonzola Cream Cheese Sauce*

*\$31*

# **Main Courses**

## **Lobster Tails**

*Two Lobster Tails, Butter brushed  
With Clarified Garlic Butter  
\$59*

## **Tuxedo Tuna**

*Black & White Sesame Seed Crusted,  
Ahi Tuna, Soya Glaze, Wild Rice  
\$39*

## **Filet & Lobsters**

*Grilled 8oz Filet served with Two Oven Roasted Lobster Tails,  
With Clarified Garlic Butter  
Market Price*

## **Chilean Seabass**

*Pan Seared Chilean Seabass, Lemon Dill Sauce  
\$55*

## **Filet of Atlantic Salmon**

*Panko Crusted Salmon, Ancient Grains, Dijon Sauce  
\$36*

## **Seafood Linguini**

*Shrimp, Scallops, Calamari, Fresh Fish, Rose Sauce  
\$36*

## **Penne Primavera**

*Sauteed Vegetables, Tomato Basil Sauce  
\$25*

**Add Chicken \$12**

**Add Shrimp Trio \$14**

## **Fresh Daily Fish or Meat Special**

*Market Price*

**ALL ENTREES COME WITH DAILY STARCH AND SEASONAL VEGETABLES**