

Appetizers

Seared Scallops

Mushroom Risotto

\$23

Crisp Halloumi Cheese

Seared, Grilled Red Peppers, Avacado Puree, Garlic Bread

\$14

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

\$18

Caesar Salad

Crisp Romaine, Roasted Garlic Dressing,

Double Smoked Bacon,

Black Pepper Croutons

\$14

Grilled Calamari

Marinated in Chili Oil, Grilled

Caper Berries, Olives

\$14

Terrace Salad

Spinach, Fresh Pear, Dried Cranberries, Candied Walnuts,

Grated Stilton Cheese, Champagne Vinaigrette

\$14

Daily Soup

Inspired by the seasons

\$12

Appetizers

Escargots Terrace

*Oven Baked Escargots in Mushroom Caps,
Garlic Butter, Grated Medley of Cheese, Garlic Stick*
\$15

Jumbo Shrimp Cocktail

Classic Cocktail Sauce
\$24

Crispy Calamari

*In house dusted, seasoned & sautéed
with Classic Chipotle Aioli*
\$15

Hot Garlic Shrimp

Pan seared in a Spicy Buttery Garlic White Wine Sauce
\$19

French Onion Soup

*Onion Soup topped
with Gruyere and Emmental cheese*
\$12

Crab Cakes

Chipotle Aioli, Fresh Lemon
\$19

Steakhouse Cheeseburger Meatballs

*Chopped Steak Meatballs, Aged Cheddar
Tomatoes, Lettuce, Secret Sauce*
\$14

Main Courses

8oz Canadian Beef Tenderloin

Grilled to your liking

\$42

12oz Filet Mignon

Classic Béarnaise Sauce, grilled to your liking

\$49

12oz Certified Angus Beef New York Strip loin

Sauteed Mushrooms & grilled to your liking

\$39

Peppercorn Steak

NY Steak with a Peppercorn Crust

Brandy Peppercorn Sauce

\$42

14oz Ribeye Steak

Grilled, Topped with Chive Butter

\$49

Australian Rack of Lamb

Mint and Pistachio Crusted, Red Wine Reduction

\$49

Veal Terrace

Grilled Veal Tenderloin, Lobster Tail

Bernaise Sauce

\$42

Seared Seabass

Corn & Edmame Bean Risotto, Lemon Dill Beurre Blanc

\$45

Chicken Gorgonzola

Chicken, Gnocchi,

Gorgonzola, Bacon

\$29

Main Courses

Lobster Tails

*Two 9oz Cuban Lobster Tail Butter brushed
With Clarified Garlic Butter
\$67*

Grilled Cauliflower Steak

*Adobo spiced Cauliflower Grilled
Green Harissa, Crumbled Feta Cheese
\$25*

Filet & Lobster

*Grilled 8oz Tenderloin served with 9oz Cuban Oven Roasted Lobster Tail,
With Clarified Garlic Butter
\$67*

Filet of Atlantic Salmon

*Farro with Feta, Roasted Red Pepper, Green Onion
Avocado Sauce
\$32*

Seafood Linguini

*Shrimp, Scallops, Calamari, Fresh Fish,
Fresh Basil Tomato Sauce
\$29*

Fettucinne Carbonara

*Parmesan Cream, Bacon, Sweet Peas
Add Chicken or Shrimp or Scallops
\$25*

Fresh Daily Fish

Market Price

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