

Dinner

Appetizers

DAILY SOUP	7
STEAMED MUSSELS in a tomato broth and sweet potato frites	12
PAN SEARED SPICY CALAMARI with a chilled mango and berry salsa	12
SAUTÉED WILD MUSHROOMS with triple cream brie	11
BBQ BRAISED LAMB RIBS with ontario apple savoy cabbage slaw	11
PAN SEARED SCALLOPS over wilted greens and double smoked bacon with saffron cream	17
NIAGARA CURED MEATS prosciutto, capicollo, bresaola, pancetta with warm spiced olives	17
RODNEY'S OYSTERS served on the half shell	16.5 ½ Doz 29 Doz

Salads

WILD BABY ARUGULA LEAVES with sliced apples and a goat cheese croquette	7
ROMAINE HEARTS with pancetta, shaved reggiano and garlic foccacia chips in a robust caesar dressing	8
WARM LENTIL & BEAN RAGOUT with european bacon on flat bread	8

Pasta

SEAFOOD FETTUCCINE with calamari, mussels and tiger shrimp in a spicy tomato broth	20
GNOCCHI with charred tomatoes, swiss chard, roasted pumpkin and toasted walnuts in a pesto olio	17
PENNE ZITI tossed in a rich sicilian meat sauce with wild mushrooms and kalamata olives, drizzled with truffle oil	18.5
SPAGHETTINI with smoked chicken, sundried tomato, baby spinach and shiitake mushrooms tossed in a rosé sauce	18.5

Entrees

ONTARIO PICKEREL FILET blood orange baked, alongside fingerling potatoes	27
MAPLE ROASTED CORNISH HEN with bean ragout	23
LAMB SIRLOIN with smashed mini potato and dijon rosemary jus	35
PROVIMI CALVES LIVER with cippolini onion, double smoked bacon jus and fresh herb mashed potato	25
DUCK BREAST seared rare with pommes anna, topped with concorde grape jus	30
VEAL TENDERLOIN with a crispy risotto cake	35
STEAKS with buttermilk mashed potatoes	
CENTRE CUT SIRLOIN 10 oz	27
U.S. PRIME NEW YORK 8oz	35
U.S. PRIME NEW YORK 12oz	38
U.S. PRIME FILET 8 oz	39

15% Gratuity on Parties of 6 or more
Executive Chef Tharmaratnan Senkodan
February 16, 2010

Enjoy Life Eat Out More Often!