



APPETIZERS

LOBSTER BISQUE (gf) \$16

lobster & brandy bisque, sauteed lobster bites, tomato oil

PEAR & BLUE CHEESE (v, gf, cn) \$18

Gorgonzola, caramelised pear, leaves, cranberries, walnuts, pear & white balsamic dressing

CEVICHE (gf) \$23

local catch, passion fruit, scotch bonnet sorbet, guacamole, blush daikon, plantain chips

SCALLOPS (gf) \$24

pan-seared scallops, spiced apple velouté, chistorra crumb, apple crisp

BRESAOLA (gf) \$18

air-dried beef carpaccio, caperberries, aged parmesan, Mission fig gel, EVOO

ENTREES

TRADITIONAL ROAST BEEF (gfo) \$45

carved roast beef, potato Dauphinoise, maple-glazed carrots, French beans, sprouts & pancetta, Yorkshire puddings, red wine gravy

NEW YORK STRIP 14oz (gf) \$49

French fries or mash (mac 'n' cheese +\$4), choice of steak sauce
add: blue cheese topping \$5, lobster tail \$15

RANCH & REEF (gf) \$59

Angus tenderloin (6oz), chargrilled Caribbean lobster tail (4oz), grilled asparagus spears, Dauphinoise potato, choice of one steak sauce
add: extra lobster tail \$15, drawn butter \$3

RED SNAPPER (gfo) \$39

pan-seared local red snapper fillet, PEI mussels, hand-rolled gnocchi (gfo), Thai red curry broth, crispy fried capers

CHICKEN MARSALA (gfo) \$39

crispy chicken Milanese, mushroom & Marsala wine sauce, grilled parmesan polenta

MUSHROOM RISOTTO (v) \$29

local oyster mushrooms, porcini cream, aged parmesan, balsamic glaze

SIDES

asparagus & parmesan, broccolini with miso and almonds, sprouts & pancetta with sambal glaze
sauteed or steamed mixed vegetables, small Caesar salad, small Wedge salad
all \$10

gf = gluten free, gfo = gluten free option, cn = contains nuts, v= vegetarian, ve = vegan
16% gratuity will be added to your final bill. Prices in C\$. Please advise your server of any food allergies before ordering.