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Full Course

Steamed Prince Edward Island mussels, roasted fennel and fresh tomatoes	\$8.00
Pumpkin seed crusted Ahi tuna with Crisp butternut squash, spicy shoots and pumpkin seed oil	\$13.00
Maple glazed salmon filet with sautéed apples and watercress	\$11.00
Grilled chicken breast, red wine risotto and braised greens	\$11.00
Wild mushroom and fontina omelet with Yukon gold rosti	\$9.00
<i>Filet tips and shrimp with cappellini in a blackberry brandy sauce</i>	\$12.00

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*Alfonso Contrisciani Certified Master Chef
There will be a \$2.50 charge for split plates*

Light Course

Bowl of Guy Angelo's daily soup	\$5.00
Roasted beets, baby spinach and spiced pecans with Stilton	\$7.50
Field greens, vine ripe tomatoes, pickled radishes and mustard vinaigrette	\$6.00
Shaved fennel with ruby grapefruit, pomegranate and aged Gouda	\$7.50
Niscoise salad mixed greens, tuna, French beans, black olives and hard cooked eggs with red wine vinaigrette	\$8.50

Sandwiches

Turkey "Monte Cristo" oven roasted turkey, spiced ham and Swiss on sesame honey French toast served with maple syrup and fresh fruit	\$8.00
House smoked salmon, shaved red onion and dill mayonnaise on black bread	\$7.00

A handwritten signature in black ink, appearing to be 'Guy Angelo', is located in the bottom right corner of the page.