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

Filet tips and shrimp with cappellini in a blackberry brandy sauce $12.00

*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

Nisioise 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