



*Dinner Menu*

~STARTERS~

MOZZARELLA BURRATA 14  
basil pesto, blistered cherry tomato, drizzled  
with sherry gastrique

TRUFFLE POMMES  
FRITTES 12  
crispy thin cut fries or tater tots, truffle oil,  
garlic, parsley & shaved parmesan

ROASTED GARLIC 9  
slow roasted whole herbed garlic served  
with creamy butter and sourdough bread

SEARED AHI 15  
seared ahi with wakame slaw, wonton  
crisps, wasabi aioli & siracha soy caramel

GOAT CHEESE  
BRUSCHETTA 12  
quartered grape tomato's, Goat cheese,  
Basil chiffonade, toasted Ciabatta, black  
Garlic, red onion, white balsamic drizzle

GARLIC BUTTER  
ROASTED FOCACCIA 12  
served hot from the oven with Rosemary  
Gorgonzola Alfredo

~SALADS~

CLASSIC CEASAR 13  
romaine, shaved parmesan, classic Caesar  
dressing & house made croutons

THE CLASSIC WEDGE 13  
Chef Kevin's heavenly blue cheese dressing  
over crisp iceberg with bacon & heirloom  
cherry tomato

GREEK SALAD 13  
artichokes, kalamata olives, green onion,  
feta cheese, and banana peppers

CHARCUTERIE PLATE 16  
prosciutto, salami, cornichons, chutney,  
caperberry, olives, ask your server for  
tonight's cheese selection

Add Chicken (6), Shrimp (8) or Tofu (6) to any salad

Please inform your server of any allergies or allergy restrictions

Vegetarian & Vegan Options always available

Beyond Burger on brioche bun with LTOP & Fries (14.95)



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~ENTREES~

HALF ROSEMARY  
CHICKEN 29

half chicken pan seared and oven finished  
with rosemary pan jus, garlic mashed  
potatoes, broccolini

COCONUT CURRY 20

Thai green curry with coconut milk, fresh  
seasonal vegetables over jasmine rice  
+add chicken (6), shrimp (8) or tofu (6)

MS. SUE'S PORK CHOP 33

house brined-double cut chop, mashed  
potatoes, preserved lemon broccolini with  
pork jus & apple pepper jelly

PEI MUSSELS 22

Prince Edward Island mussels in a savory  
broth of chicken stock, sweet vermouth with  
pancetta, red onion, scallion served with  
grilled Tuscan bread  
+add linguine (4)

PASTA OF THE DAY MKT

CATCH OF THE DAY MKT

served with the choice of two sides

SALMON PICCATA 29

pan seared salmon filet with lemon caper  
butter sauce, served with your choice of 2  
sides

NZ RACK OF LAMB 38

grilled New Zealand lamb pesto encrusted  
served with your choice of two sides

8oz FILET MIGNON 42

chairman's reserve tenderloin hand cut in  
house served with your choice of two sides

14oz NEW YORK STRIP 35

chairman's reserve strip loin hand cut in  
house served with your choice of two sides

~SIDES & SAUCES~

sauteed bacon & brussels broccolini squash medley baked potato  
mashed potato french fries sweet potato fries onion rings  
coleslaw fresh fruit tater tots jasmine rice asparagus

mushroom demi \$2.50 – piccata sauce \$2.50 – garlic butter \$2.50\$