

THIS WEEKS SPECIALS

BREAKFAST:

CREME BRULEE FRENCH TOAST
orange marmalade

EGGS NEPTUNE

crab cake, hollandaise creamed spinach,
poached egg

CINNAMON RAISIN PANCAKES

maple sage syrup

GRAVLAX PLATTER

pickled egg, caper berries, red onion, béarnaise

APPETIZERS:

POTATO AND LEEK SOUP

CRAB/LOBSTER BISQUE

DUCK BREAST PASTRAMI CROSTINI

BACON MAC N CHEESE BITES

BUFFALO CHICKEN SKEWERS
ranch dip

POULTRY:

ROASTED DUCK BREAST
fruit demi

STUFFED SATLER

sunflower seed, goat cheese, herbs, compound butter

CONFIT CHICKEN LEGS

maple allemande sauce

BEEF:

ROASTED BEEF TENDERLOIN
chimichurri, compound butter

SALISBURY STEAK

beet chutney

SEARED FILET MEDALLION

shiitake mushroom gravy

PORK:

MAPLE PORK TENDERLOIN
apricot gravy

PORK SCHNITZEL

lemon pretzel crust

BREADED PORK CHOP

tomato and fig chutney

SEAFOOD:

SEARED SCALLOPS, orange miso

PORK BELLY

candied sage, lemon oil

CRAB CAKES, habanero citrus aioli

SEA BASS & RATATOUILLE

lemon dill butter

SEARED TUNA FILET

coriander, black pepper and herb crust

VEGETARIAN:

FLORENTINE RAVIOLI

handmade ravioli, sage ricotta, spinach, confit tomato

SEARED GNOCCHI

fresh herbs, Romano cheese

SEARED TOFU AROURA

creamy tomato sauce, chili oil

SIDES:

GRUYERE-BACON SMASHED POTATOES

SEARED MAPLE BRUSSELS SPROUTS

ROASTED TOMATOES AND FENNEL

PARSNIP PUREE

ROASTED BLUE POTATOES

LEMON PEPPER BROCCOLINI

CONFIT ROOT VEGETABLES, CIOPPOLINNI ONION

JASMINE RICE PILAF

MAPLE GLAZED CARROTS