

STARTERS

Soup 6

Daily seasonal soup

Caesar Salad 12 Side 8

Romaine, bacon bits, parmesan cheese, crostini, creamy Caesar dressing **GF**

Goat's Cheese Salad 13

Side 8 (crumbled goat's cheese)
Crispy panko crusted goat's cheese, mixed spring greens, strawberry, grape, roasted walnut, scallion, maple vinaigrette **V GF**

Add to Your Salad 5

Prawns

Baked Brie 13

Home made carrot pear jam, sea salt crackers **V GF**

Mediterranean Platter 21

Smoked duck, millionaire's bacon, smoked cheddar, brie, roasted red peppers and tomatoes, shiitake mushrooms, olives, savoury jams, toasted breads
(serves 2 & recommended with wine)

Wild Crab Cakes 16

Crispy panko crusted crab, mango salsa, red onion, cilantro, chipotle mayo, lime

Bourbon Bacon Flatbread 14

House made bourbon bacon jam, smoked cheddar, scallion, thyme

MAIN

Seafood Fettuccine 24

Shrimp, smoked salmon, carrot, roasted red pepper, scallion, lemon & herb cream, parmesan cheese, grilled lemon
Vegetarian 18 GF

Pistachio Turkey Schnitzel 22

Pistachio panko crusted turkey breast, Grand Marnier mango salsa, roasted garlic mash potato, daily vegetable **GF**

Canadiana Salmon 24

Maple bacon Dijon crème glazed filet, thyme, basmati rice, daily vegetable **GF**

Creamy Pesto Gnocchi 18

Parmesan cheese, spinach, roasted cherry tomato, zucchini, basil **V GF**

Smoked Pork and Pear 27

Pear and blueberry Vermouth sauce, rosemary, roasted garlic mash potato, daily vegetable **GF**

Cassis Duck 34

Confit duck legs, black currant liquor reduction, thyme, roasted garlic mash potato, daily vegetable **GF**

Add to Your Main 5

With Shiitake Mushrooms

V ~ Vegetarian **GF** ~ Gluten Free or can be substituted for Gluten Free

samuels

