

Pasta

Penne Pasta

with diced garden tomato, basil, chopped garlic and olive oil
\$13.00

Rotelli Pasta

in a zesty Bolognese sauce topped with melted mozzarella
\$17.00

Veggie Lasagna

layered with mozzarella, ricotta and parmesan cheese
and smothered in a red tomato sauce
\$18.00

Gnocchi

with prosciutto & asparagus in a light cream sauce
\$18.00

Smoked Mozzarella and Chicken Ravioli

with a tangy mango apple chutney
\$21.00

Risotto of the Day

(priced daily)

Poultry

Chicken Pot Pie

\$17.00

Chicken Milanese

breaded cutlets served with fresh diced garden tomato,
spicy arugula, chopped Bermuda onions & lemon dressing

\$17.00

Pecan Encrusted Chicken

sautéed cutlets with a pear rosemary sauce
\$20.00

Chicken Picatta

sautéed cutlets in a citrus and caper sauce
\$19.00

Chicken Marsala

sautéed cutlets with mushrooms and Marsala wine
\$20.00

Grilled ½ Chicken

with a tomato, lime, cilantro sauce
\$22.00

Blackened Free Range Turkey Breast

with a jalapeno cranberry relish
\$22.00

Turkey Meatloaf

\$18.00

Maple Leaf Farm Duck Breast

sautéed & served medium rare with a Bing cherry Grand Marnier sauce
\$27.00

Seafood

Wild Atlantic Salmon

sautéed & topped with wild mushrooms
spinach, roasted bell peppers, chopped
garlic & drizzled with extra virgin olive oil
\$27.00

Macadamia Nut Encrusted Ahi Tuna

topped with a mango and papaya chutney
\$27.00

Shrimp Stuffed Tomato

with couscous & a chipotle mayo dressing
\$22.00

From the Grill

Braised/Boneless Short Ribs

slow cooked in red wine and fresh herbs
\$24.00

Stuffed Pork Chop

with brie cheese, currants & fresh herbs
\$24.00

Flat Iron Steak

with a green pepper-corn sauce
\$26.00

10 oz. Filet Mignon

with a Roquefort cabernet sauce
\$34.00

Vegan

Stuffed Bell Pepper

quinoa, mushrooms, asparagus, apples, mandarin oranges
topped with a truffle oil and orange dressing
\$18.00

Beluga Lentils

with grilled zucchini, tomato, eggplant
and a roasted bell pepper coulis
\$18.00

Pistachio Encrusted Vegan Chicken

with a mango sauce and served with vegetables
and dairy free mashed potatoes
\$18.00

18% Gratuity added to parties of 8 and over
\$3.00 split charge