

PIZZA

Pizzas are made with our multi-grain crust, served with a unique dipping sauce. Gluten free pizza crust is available.

\$14.95



GRILLED VEGETABLE & GOAT'S CHEESE

Tomato sauce grilled zucchini, red onion portobello mushrooms and artichoke topped with mozzarella and goat's cheese. Served with Caesar dip.

BUFFALO CHICKEN

Tender strips of chicken marinated in buffalo sauce with roasted red peppers, red onion, tomato sauce, mozzarella cheese and blue cheese dip.

MEDITERRANEAN

Red onions, kalamata olives, peppers, fresh roma tomatoes, tomato sauce and feta cheese. Served with asiago and artichoke dip.

NEOPOLITAN

Portabello mushroom, Italian bacon, red onion, tomato sauce and mozzarella cheese. Served with Caesar dip.

POTATO & BACON WITH SMOKED CHEDDAR

Caramelized onions thinly sliced potato, bacon, mozzarella and smoked cheddar with sour cream and chive dip.

SUN DRIED TOMATO & GOAT'S CHEESE

Sun dried tomato pesto base with tender strips of chicken, baby spinach, roasted red peppers and goat's cheese. Served with roasted garlic sauce.

PIZZA FOR TWO

The pizza for 2 includes any one of our thin crust pizzas, a large Caesar or tossed salad and a shared dessert. \$24.95

MAINS

Served with sourdough loaf and our unique basil dip.

STUFFED SOLE

Fillet of Sole stuffed with scallop and crab and finished with a herbed butter sauce. Served with penne alfredo and seasonal vegetables. \$16.95

CHICKEN PARMIGIANA

Breast of chicken topped with sautéed mushrooms, onion, zesty tomato sauce and mozzarella cheese. Served with seasonal vegetables and spaghetti with tomato sauce. 4oz - \$13.95 7oz - \$16.95

THAI CHICKEN PENNE

Tender strips of seasoned chicken breast sautéed with peppers, red onion, mushrooms and bok choy tossed in our spicy Thai peanut sauce over penne noodles. \$16.95

MEDITERRANEAN CHICKEN PENNE

Fresh chicken breast sautéed with peppers, red onion, kalamata olives, diced tomatoes, tossed in a fresh herb and garlic pesto with white wine and penne noodles finished with feta cheese. \$16.95

PENNE ROSÉ

Baby spinach, red onion and portabello mushrooms sautéed and tossed in a red wine rose sauce. \$13.45
Add Chicken - \$3.50 Add Shrimp - \$4.50

OPEN HEARTH GRILL

Our open hearth briquette char-broiler allows us to sear the meat at temperatures reaching 1800 degrees, preserving natural flavours.

ENJOY THE FLAVOUR OF OUTDOOR GRILLING!

We use fresh AAA Ontario beef, rubbed with a blend of fresh ground pepper, sea salt and spices. Served with sourdough loaf, our unique basil dip and your choice of roasted mini potatoes, rice pilaf or alfredo. Add - Shrimp skewer \$4.50 Add - Sautéed Mushrooms \$1.75

NEW YORK STRIPLIN

Seasoned and grilled New York striploin finished with a Cabernet Sauvignon demi glaze and seasonal vegetables.

8oz - \$18.95 10oz - \$21.95

PEPPERCORN NEW YORK

Seasoned and grilled New York striploin finished with a Madagascar green peppercorn demi glaze and seasonal vegetables. 8oz - \$20.95

NEW YORK NEPTUNE

Seasoned and grilled New York finished with shrimp, crab, béarnaise and seasonal vegetables. 8oz - \$21.95

RIB EYE

Seasoned and grilled Rib Eye finished with a Cabernet Sauvignon demi glaze and seasonal vegetables.

10oz - \$19.95 14oz - \$22.95

TENDERLOIN

Seasoned and grilled 8oz centre cut beef tenderloin, finished with a Cabernet Sauvignon Demi glaze, seasonal vegetables. \$21.95

CHICKEN NEPTUNE

Seasoned and grilled boneless breast, finished with shrimp, crab, béarnaise and seasonal vegetables. \$19.95

CITRUS GRILLED WILD SALMON

Grilled fresh wild Canadian salmon marinated with fresh basil, lemon and orange zest, served with seasonal vegetables and finished with an herbed white wine and sun dried tomato butter. \$17.95

TRIPLE COMBINATIONS

MEDITERRANEAN CHICKEN Peppers, onions, diced tomato, herb pesto and penne. **TRADITIONAL LASAGNA** layered with ground beef two cheeses and tomato sauce. **TORTELLINI** stuffed with cheese and tossed in a roasted garlic cream sauce. \$17.95

SEAFOOD MANICOTTI stuffed with seafood and two cheeses in a spicy Creole. **RAVIOLI** stuffed with cheese and tossed in a mushroom rose. **FETTUCINNI ALFREDO** creamy alfredo sauce with fresh parmesan cheese. \$17.95

CHICKEN MANICOTTI diced peppers, herbs, two cheeses and roasted garlic sauce. **TRADITIONAL LASAGNA** layered with ground beef two cheeses and tomato sauce. **SEAFOOD MANICOTTI** stuffed with seafood and two cheeses in a spicy creole. \$16.95

APPETIZERS

MEATBALL SLIDER TRIPLE on CIABATTA

One - zesty tomato sauce, mozzarella and fresh basil

Two - fresh pesto with goats cheese

Three - bacon, smoked cheddar and mushrooms

\$8.95

BUTTERNUT SQUASH STUFFED RAVIOLI

Tender ravioli stuffed with butternut squash napped with a burnt lemon butter sauce with dried cranberries, pistachios and fresh chopped parsley. \$8.95

FRESH PEI MUSSELS

Fresh PEI Mussels simmered in white wine.

Ask your server for this weeks featured sauce. \$8.95

GARLIC SHRIMP

Jumbo shrimp sautéed with a lemon herb butter and white wine and finished with Parmesan cheese. \$8.95

BAKED ESCARGOT

Mushroom caps stuffed with escargot baked with an herb butter and fresh grated Parmesan cheese. \$8.60

BACON WRAPPED SCALLOPS

Sea scallops wrapped with bacon, baked and served with tangy seafood sauce and fresh lemon. \$8.95

BAKED BRIE

Brie cheese wrapped in puff pastry.

Oven baked and served with raspberry sauce. \$8.95

TRADITIONAL BRUSCHETTA

Diced Roma tomatoes, garlic, basil and olive oil, topped with a two-cheese blend and baked on a wood oven crust. Small \$5.25 Large \$6.25

ROASTED GARLIC BRUSCHETTA

Roasted garlic, diced roma tomatoes, fresh basil and a three-cheese blend on a wood oven crust.

Small \$6.25 Large \$7.00

SOUPS & SALADS

SEAFOOD CHOWDER

Creamy traditional chowder with crab, shrimp, scallops and cod served with New Zealand mussels. \$4.95

SOUP DE JOUR

Ask your server for details. \$3.95

CAESAR

Crisp romaine lettuce tossed with house made garlic Caesar dressing, bacon bits and home-style croutons.

Small \$4.85 Large \$6.85

MIXED GREENS

Mixed baby Greens topped with peppers, red onion and carrot with a Citrus honey Dijon vinaigrette.

Small \$4.60 Large \$6.60

SPINACH & GOATS CHEESE

Baby spinach, fresh strawberries, toasted walnuts, goats cheese and house vanilla strawberry vinaigrette. \$7.50

GREEK PASTA SALAD

Romaine leaves, kalamata olives, diced roma tomatoes, red onion and cucumber tossed with feta cheese, penne and our tangy Greek dressing. \$6.75

GRILLED SALMON SALAD

Fresh Fillet of Atlantic Salmon served over mixed greens, julienne vegetables with Vanilla Strawberry vinaigrette and a sweet balsamic reduction. \$13.50

ARTISANAL CHEESE BOARD FOR 2

Choose three cheeses from our selection, served with crackers, fruit and a condiment. Very good as a starter or dessert. Ask your server for details. \$12.95

FRESH PASTA

Served with sourdough loaf and our unique basil dip.

TRADITIONAL SPAGHETTI & TOMATO

Fresh spaghetti noodles tossed with our zesty tomato sauce. \$11.75
Add Sautéed Mushrooms - \$1.75 Add Meat Balls - \$3.00

ALFREDO AL DENTE

Fresh fettuccini noodles tossed with our unique house made Alfredo sauce and parmesan cheese. \$13.45
Add chicken - \$3.50 Add shrimp - \$ 4.50

CHICKEN FETTUCCINI

Tender strips of chicken sautéed with fresh mixed vegetables tossed with our house made Alfredo sauce and fresh fettuccini noodles. \$16.95

PEPPERCORN STRIPLOIN FETTUCCINI

Sautéed beef strips with fresh herbs, asparagus, peppers and red onion tossed in a rich peppercorn demi cream sauce. \$16.95

LINGUINI PRIMAVERA

Sauteed broccoli, cauliflower, red onion, carrot, zucchini and diced tomato, tossed in a herbed white wine garlic butter. \$13.45 Add Chicken - \$3.50 Add Shrimp - \$4.50

SEAFOOD LINGUINI

Sea scallops, mussels, shrimp, pasta clams and fresh fish simmered with white wine, and your choice of our signature creole or creamy prawn sauce. \$18.95

SUN DRIED TOMATO PESTO LINGUINI

Sun dried tomatoes, fresh basil, parsley and garlic tossed in a white wine cream sauce topped with toasted pine nuts. \$13.95

TRADITIONAL LASAGNA

Layers of seasoned lean ground beef, ricotta and mozzarella cheese between sheets of fresh lasagna noodles, baked with our zesty tomato sauce and topped with mozzarella. \$14.45

CHICKEN MANICOTTI

Stuffed with seasoned chicken, diced roma tomatoes, fresh herbs, ricotta and mozzarella cheeses then baked with our roasted garlic cream sauce and topped with mozzarella. \$15.75

CREOLE SEAFOOD MANICOTTI

Stuffed with scallops, baby shrimp and cod blended with lemon, fresh herbs, ricotta and mozzarella cheese, then baked with our signature Creole sauce. \$16.45

ROASTED GARLIC CHICKEN TORTELLINI

Cheese filled tortellini with sautéed broccoli, red onion and diced roma tomatoes in our creamy roasted garlic and herb sauce. \$16.75

CRAB AND LOBSTER STUFFED RAVIOLI

Ravioli stuffed with lobster and crab tossed with fresh king crab meat, asparagus and your choice of our signature creole or creamy prawn sauce. \$19.95

JUMBO RAVIOLI

Jumbo three cheese stuffed ravioli tossed with sautéed mushroom and onion in a zesty tomato cream sauce. \$14.45