



MENU

Reservations taken for sittings between 6 and 8:30 pm
(Other additions to menu based on availability of fresh ingredients)

APPETIZERS

FRESH LOCAL MUSSELS \$9
*Steamed with choice of Garlic and White Wine
or Spicy Tomato and Roasted Garlic*

SALAD \$9
*Mixed Greens with Fire Roasted Artichoke Hearts, Shaved Parmesan
Cheese, and Roasted Walnuts served with a Lemon Balsamic Vinaigrette*

SOUP
*Bouillabaisse: Mediterranean Style Fish Soup in a tomato base
with leeks, white wine, fresh herbs & mixed seafood* cup \$8 bowl \$12

*Curried Squash Soup served with Balkan Style Yogurt and Toasted
Almond Slices (vegetarian)* cup \$6 bowl \$9

ENTREES

CATCH OF THE DAY *Fresh Fish cooked to perfection, ask your Server about
Today's Special* \$23

RACK OF LAMB *Marinated, Roasted and Finished with a Blackcurrant
Balsamic Reduction* \$30

CHICKEN BREAST *Oven roasted and finished with a Morel Mushroom
Sauce* \$23

SPINACH RICOTTA PIE (vegetarian) *Spinach, Ricotta and Old Cheddar
Cheese in a Custard Base topped with Balkan Style Yogurt* \$18

PORK TENDERLOIN *Pan Seared and Oven Finished with Grilled Apples and
a Pomegranate Port Reduction* \$23

All Mains Served With Seasonal Vegetable Medley



DESSERTS

\$8

RICH CHOCOLATE BUNDT CAKE

served with Raspberry Coulis and Chantilly Cream

NEWFOUNDLAND BERRY SURPRISE

***our own Pound Cake served on Vanilla Custard sauce
and topped with Blueberry and Partridge Berry Preserves***

INDIVIDUALLY BAKED CUSTARDS

served with Blueberry Sauce

MAPLE PECAN PIE

served with choice of Whipped Cream or Ice Cream

Cappuccino \$2.50

Espresso \$2.25

Latte \$3.00

****Ask to see our extensive wine list.****