

APPETIZERS

Pan Seared Calamari

coriander and dill, lemon beurre blanc Ask for it spicy! 14

Mussels ~ *our chef's daily creation 14*

Tempura Maki Rolls

*julienne vegetables, cream cheese and hijiki sauce 14 * half order 8*

Roasted Butternut Squash and Ginger Soup

basil oil and chives 11

Maple Bourbon Seared Scallops

roasted fennel and saffron chevre cream, curried seeds, pickled squash, orange, prosciutto 15

Smoked Fish and Avocado Toast

"Whole Grain Hearth" toast, smoked fish, poached egg, pomegranate, pickled cucumber 13

Stuffed Jalapenos

house made chorizo, bacon, pommery mustard and honey dip 16

Surf and Turf Charcuterie

beef chuck carpaccio, jerk shrimp, wild boar sausage, local cheeses, chutney 23

BGE Beef Brisket Bao Buns- say that 5 times fast!

horse radish crema, thinly sliced brisket, crispy shallots, cilantro, essence of Pho 12

Crispy Szechuan Smelts

scallion, chili, green sauce 13

Fried Brie

breaded brie, rotating seasonal chutney, local greens, crostini 16

Crispy Chick Pea and Beet Salad

Slegers greens, beets, chick peas, orange, crisp red onion, chevre cheese, balsamic vinaigrette 13

Caesar Salad

bacon, grano padano, herbed croutons, creamy lemon garlic dressing 13

ENTREES

Seared Tuna

coconut jasmine rice, seaweed salad, tempura avocados, sake and soy glaze 35

Lamb

Moroccan chick pea tagine, spiced cous cous, seasonal vegetables, chermoula

Rack of Lamb- 35 Shank- 32

Grilled Beef Tenderloin

garlic mashed potatoes, seasonal vegetables, glaze 35

Seared Salmon

warm farrow salad, roasted vegetables, curried pumpkin, sweet corn puree 33

Duck Breast

Israeli cous cous, roasted butternut squash, mushroom, glaze 32

Pork Chop

sweet potato, roasted vegetables, maple pears, foie gras and marsala cream sauce 33

Jamaican Jerk Hen

caribbean beans and rice, braised greens, grilled pineapple pico de gallo, yoghurt 32

Seafood Linguine

sautéed shrimp, scallops, mussels, spinach, grape tomatoes, white wine dill cream sauce 26

Lobster and Risotto

smoked bacon, charred corn, grape tomatoes, saffron lobster broth, peas, grano padano 33

Wild Mushroom and Black Truffle Sacchetti

roasted garlic, wild mushrooms, baby spinach, ricotta cheese, gorgonzola cream sauce 25

Penne Pasta and Beef Tenderloin Tips

onion, peppers, garlic, grape tomatoes, spinach, grano padano, tomato arrabbiata sauce 26