Appetizers

Arancini 16

Arborio rice balls, stuffed with vegetables & cheese, crispy fried, side house marinara sauce.

Beef Tips 17

Beef Tenderloin tips, house cajun seasoning, skewered, grilled to perfection.

Bruschetta 14

Toasted crostini topped with diced tomatoes, garlic, herbs & shredded parmesan.

Fried Calamari 16

Scored Calamari, seasoned, cornflour batter, golden fried.

Gluten Free

Grilled Shrimp 16

Garlic & herb marinated, grilled to perfection.

Mussels

P.E.I. Mussels, steamed, topped with herb & garlic tomato sauce.

Petite Sausages 16

Ground Beef & Lamb sausages, grilled to perfection.

Seared Scallops 19

East Coast bay Scallops, seasoned, pan seared.

Stuffed Mushrooms 18

Mushroom caps stuffed with Lobster meat & cheese, topped with a garlic cream sauce.

Soup & Salad

Garden Salad 12

Mixed greens, cucumbers, onions, tomatoes, house balsamic vinaigrette.

Caesar Salad 14

Romaine lettuce, croutons, grated parmesan, house Caesar dressing.

Greek Salad 14

Romaine lettuce, cucumbers, olives, onions, tomatoes, topped with crumbled feta, house Greek vinaigrette.

Cranberry Goat Cheese Salad 14

Mixed greens, dried cranberries, pecans, crumbled goat cheese, house cranberry vinaigrette.

Soup of the Day 9

Ask your server for details.

Side salad available with entree purchase for \$6

Gluten Free

Entrees

Broiled Lobster Tail49

10 oz Lobster tails, house garlic marinade, broiled, side of melted butter.

Chicken Supreme

Chicken Supreme, stuffed with lobster meat & mozzarella cheese, topped with a butter scallion sauce.

Filet Mignon 52

8oz Beef Tenderloin, seasoned, grilled, the most tender cut.

Filet Oscar 59

Beef Tenderloin steak, topped with crab meat in a creamy bearnaise sauce.

Grilled Rib-Eye65

16oz Center Cut Rib-eye steak, seasoned, grilled, incredible marbling.

Lamb Lollipops 49

Rack of Lamb chops, seasoned, grilled to perfection.

Lobster Ravioli 34

Home-made Ravioli pasta, stuffed with Lobster meat & cheese, in a spinach cream sauce.

Wew York Strip 49

12 oz Strip Loin, seasoned, grilled to perfection, lean, great flavour.

Ravioli Arrabbiata 32

Home-made Ravioli Pasta, stuffed with ricotta & spinach tossed in a spicy tomato sauce.

Seafood Fettuccine 34

Fettuccine pasta, paired with steamed Mussels, Shrimp & Scallops, in a herb tomato sauce.

Shrimp Gnocchi 34

Homemade potato Gnocchi, paired with wild Argentinian Shrimp in a spinach blush sauce.

Surf & Turf 69

8oz Filet Mignon paired with a 5oz Lobster Tail, the best of both worlds.

Tuscan Chicken 34

Chicken breast stuffed with sun dried tomatoes & bocconcini cheese, paired with a herb blush sauce.

Lemon Veal 32

Seared Veal Cutlets, paired with sauteed mushrooms & scallions in a butter lemon sauce.

Entrees include vegetables & starch.

Pasta is plated a la carte.

Please notify the server of allergies.

Gratuity Included for groups of 10 people or more.

Three Course Menu + \$20 Choice Appetizer, & side Salad.

Gluten Free