

NIGHT FARE DINNER MENU

Tapatizers	
Soup of the Day	5
Sweet Potato Latkes - with cracked pepper and goat's cheese	9
add in-house Smoked Salmon	6
add sautéed Black Tiger Shrimp	6
In-House Smoked Salmon - with capers, bermuda onions, cracked pepper, fresh dill cream cheese and toasted pumpernickel	12
Cajun Calamari - lightly dusted, served with voodoo dipping sauce	11
Vegetable Spring Rolls - gingered vegetables and noodles served crispy with a sweet and spicy Thai dipping sauce	8
Escargots with Brie - oven baked in mushroom caps and garlic butter served with fresh french baguette	10
Mussels and Frites - one pound of fresh P.E.I. mussels steamed in a white wine, garlic and leek cream sauce accompanied by your choice of shoe string or sweet potato fries	12
Crab Cakes - New Orleans style served with Texas tartar sauce	10
Oyster Rockefeller - oven baked with spinach, bacon and a blend of mozzarella and parmesan cheese (2/order)	6
Oysters on the Half Shell - half dozen or full dozen	Market price
Bruschetta - toasted french baguette with roasted garlic paste, vine ripened tomatoes, fresh basil, parmesan cheese and olive oil	8
Bacon Wrapped Honey Dates - sweet dates folded in bacon and lightly grilled (6/order)	7
Vine Ripened Tomatoes and Buffalo Mozzarella - with fresh basil and virgin olive oil	8
Hummus - drizzled with extra virgin olive oil, served with pita bread	8
Crispy Risotto Cakes - with a pesto and white wine sauce	8
Chorizo Goat Cheese Spring Rolls - with spicy sauce	11
Homemade Grilled Flatbread - with mixed bell peppers and tomato salsa	9
add in-house Smoked Salmon	6
add sautéed Black Tiger Shrimp	6
Grilled Jumbo Black Tiger Shrimp - with a jalapeno and clover honey glaze (2/order)	9
Caramelized Sea Scallops - wrapped in prosciutto, with a cider beurre blanc sauce (3/order)	9
Thai Spiced Atlantic Salmon Cakes - with a lime and cilantro aioli	11
Portobello and Coffee Mushroom Carpaccio - with fresh flat leaf parsley, virgin olive oil, lemon juice and cracked pepper	11
Blue Cheese - with fresh pears, toasted walnuts and fig jam	14

Build Your Own Plate**Veggies-Nuts-Fruit Tapas - / Two Items****3**

Pickled eggplant, almond-stuffed olives, pearl onions, sweet pickles, roasted red peppers, pepperoncini peppers, kalamata olives, marinated mushrooms, garlic-stuffed olives, marinated artichoke hearts, walnuts, almonds, apples, pears, cranberries, honey dried dates

Chilled/Grilled Meats and Seafood Tapas - / Two Items**4.50**

Shaved prosciutto ham, calabrese sausage, genoa salami, capicola ham, kielbasa, spicy chorizo sausage, Italian sausage, chicken skewers, beef skewers, spiced beef shish kabobs, in-house smoked salmon, smoked oysters, anchovies

Sauces and Pastes

Horseradish Crème, Spiced Olive Oil, Balsamic Reduction, Mornay Sauce, Black Olive Tapenade, Roasted Garlic Paste, Sweet and Spicy Sauce, Salsa Verde and Wasabi

Chef's Grand Fromage Plate

Choice of Four Cheeses served with French baguette and fresh fruits
Chèvre, brie, old cheddar, smoked mozzarella, gorgonzola, bocconcini, blue cheese, cheddars, marinated un-ripened goat cheese, oka, buffalo mozzarella
served with fig jam

18**Antipasto Plate #1**

Garlic stuffed green olives, roasted red peppers, shaved prosciutto ham, brie cheese, pearl onions, pickles and fresh baguette or crackers

12**Antipasto Plate #2**

Roasted garlic bulbs, sundried tomatoes, kalamata olive tapenade, pepper-rolled goat cheese, smoked oysters and fresh baguette or crackers

12

Salads

Mixed Green - mixed field greens tossed in our homemade red wine and fresh herb vinaigrette	9
add in-house Smoked Salmon	6
add grilled Chicken breast	5
add sautéed Black Tiger Shrimp	6
Warm Spinach - lightly sautéed baby spinach and Belgian endive tossed with virgin olive oil, spicy pancetta, garlic and balsamic vinegar finished with asiago cheese	13
Grilled Chicken - mixed field greens tossed in a honey lime peanut dressing finished with grilled chicken breast and crispy tortilla strips	15
Caesar - romaine lettuce tossed with our homemade Caesar dressing, with croutons, parmesan cheese and bacon	12
add grilled Chicken breast	5
add Black Tiger Shrimp	6
add in-house Smoked Salmon	6
Traditional Greek - sweet bell peppers, red onions, kalamata olives, cucumber, cherry tomatoes and feta cheese with a fresh herb vinaigrette	14
Thai Beef - grilled AAA port steak served over a bed of mixed field greens tossed with a balsamic vinaigrette, finished with sesame seeds, bean sprouts and pea shoots	15
Feta Arugula - baby arugula, toasted almonds, oranges and roasted red peppers in a fresh herb vinaigrette finished with feta cheese	14
Caprese - roma tomatoes, basil, bocconcini, olive oil and balsamic vinegar served with toasted baguette	14

From the Grill

Grilled 12oz. Bone in Rib Steak	27
Grilled 8oz. Sirloin Centre Cut Steak	23
with Garlic Jumbo Shrimp	27
Grilled 10oz Centre Cut New York	25
New York Pepper Steak - cracked pepper pressed steak served with a red wine and blue cheese demi-glaze	27
Grilled Steak Sandwich - sliced port steak with sautéed onions and mushrooms on a garlic toasted Vienna roll	16
add sautéed mushrooms	4
add sautéed Black Tiger Shrimp	6

All our beef cuts are AAA free range

Grilled New Zealand Lamb Chops	26
Grilled Chicken Supreme - fresh breast of chicken with mushrooms, red bell peppers and green onions in a three mustard cream sauce	24
Grilled Atlantic Salmon Steak - finished with a fresh herb and shallot compound butter	24

** above includes choice of two sides - roasted potatoes, mixed vegetables, mixed green salad, garlic mushrooms, seasoned rice, fries (shoe string, sweet potato or regular cut), shallot tarragon hollandaise sauce.

substitute Risotto or Linguini Vongole	3
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Fajitas to the Max

Marinated and grilled Chicken or Beef - served on a cast iron skillet with generous helpings of braised onions, bell peppers, creole rice, sour cream, guacamole, pico de gallo, mozzarella cheese and warmed flour tortillas	1/4 lb	14
	1/2 lb	21
	1lb	32
Veggie Fajita - red onions, spanish onions, mixed bell peppers, portobello mushrooms, tofu, seasonal vegetables, creole rice, guacamole and warmed flour tortillas	1/4 lb	13
	1/2 lb	18
	1lb	29
add Black Tiger Shrimp		6

Bistro Burgers and Club

Bacon Cheese - 8 oz. lean beef with crisp bacon and melted Canadian cheddar		15
Curried Veal - 7oz. lean veal finished with caramelized onions and melted brie cheese		16
Bison - 7oz. lean bison topped with Canadian peameal bacon and aged white cheddar		16
Grilled Portabello Mushroom - with goat's cheese, roasted red peppers and fresh chives		13
**All burgers served on your choice of bun and garnished with lettuce, tomato, red onion and includes a choice of shoe string fries, sweet potato fries, regular cut fries, salad or soup		
**Bun Choices: Garlic Focaccia, Kaiser, Chiabatta		
Maxwell's Mighty Club - roasted chicken, bacon, mozzarella, tomato, lettuce and red onion served on toasted pumpkinnickel		15

Pastas

Grilled Chicken Peking Penne - penne pasta with grilled breast of chicken, mixed julienne vegetables, baby bok choy and a spicy peanut cream sauce		16
Pesto Shrimp - fettuccine with sautéed black tiger shrimp, red bell peppers, green onions and artichoke hearts in a sundried tomato pesto cream sauce		18
Bella Dora - penne pasta with black tiger shrimp and sundried tomatoes in a fresh cilantro pesto cream sauce		18
Cannelloni - pasta tubes stuffed with beef, veal, and fine herbs with a robust tomato sauce and three melted cheeses		18
Il Buffone - penne pasta with grilled chicken, spicy pancetta, button mushrooms and scallions in a sundried tomato pesto cream sauce finished with fresh basil		18
Baked Rotini Bolognese - rotini pasta in a veal and beef bolognese sauce, oven baked with asiago and fontina cheese		16
Wild Capellini - porcini, café, portabello and oyster mushrooms in a chilli infused olive oil toss served over a bed of capellini pasta finished with shaved parmesan		16
Linguini Alfredo - linguini tossed in a traditional white wine, garlic and parmesan cream sauce		14
add Chicken		5
add Shrimp		6
add Julienne Vegetable		4
Linguini Carbonara - linguini with scallions, spicy pancetta and button mushrooms in a white wine, garlic and parmesan cream sauce		18
Ravioli - homemade Ravioli of the Day - Ask Your Server for Details		

Gluten free pasta made to order upon request



Pizzas

Meatzza - tomato sauce, spicy pancetta, italian sausage, chorizo, pepperoni and mozzarella cheese	16
Classic - tomato sauce, pepperoni, mushrooms, onions and mozzarella cheese	15
Grilled Tiger Shrimp - tomato pesto, sundried tomatoes, red onion, and a blend of asiago and fontina cheese finished with grilled black tiger shrimp	16
Four Cheese - tomato sauce, blend of asiago, fontina, mozzarella and parmesan cheese finished with fine Italian herbs	16
Vegetarian - tomato pesto, roasted red peppers, pepperoncinni peppers, green olives, mushrooms, grilled zucchini and feta cheese	15
Jerk Chicken - tomato sauce, grilled jerk marinated chicken, baby spinach, caramelized onions and smoked gouda cheese	16
Margherita - tomato sauce, fresh basil, mozzarella cheese and an olive oil drizzle	14
Smoked Salmon - tomato sauce, capers, bermuda onion, cracked pepper, sundried tomatoes and asiago cheese finished with our in-house smoked salmon	17
Brie Pesto Calabrese - tomato pesto, spicy calabrese sausage, cracked pepper, arugula, fresh jalapeno and french brie cheese	17
Calzone - tomato sauce, grilled chicken, spicy pancetta, fresh tomato, basil, and mozzarella cheese	15

All sauces and dough made in house

Desserts

Death by Chocolate Cheese Cake	7
Lemon Soufflé with Ground Pistachios	6
Chocolate Bourbon Pecan Torte	6
Hot Apple Crumble	6
Raspberry Cheese Cake	6
Gelato per Scoop	2

Beverages

Pellegrino for Two	8
Perrier	3.50
Soft Drinks	3
Juices	3.25
Fresh Squeezed Orange Juice	3.50
Milk	2.50
Espresso	3
Cappuccino	3.75
Café au lait	4
Moccaccino	4.50
Orange Pekoe or Herb Teas	2.50
Coffee	2.50

We use transfat free oils.
We recycle glass/plastic/papers/cardboard/oil

