

menu



SUNDAY

- APPETIZER -

GARDEN GAZPACHO 13.95 V,GF
Chilled medley of heirloom cucumber, peppers,
tomato, cilantro, chili oil

PRAWN COCKTAIL 16.95 GF

ROOT CHIPS & DIP 15.95 GF

CHEF'S GARDEN SALAD 10.95 V, GF
Fresh greens, sweet peppers, cucumber, choice of select
dressings: blue cheese, ranch, balsamic,
caesar, raspberry, italian

CAESAR SALAD 10.95 V & GF ON REQUEST
Crisp romaine hearts, multigrain croutons,
crumbled bacon, creamy house dressing, parmigiano

- MAIN COURSE -

ZATAAR STEAK SALAD 29.95 GF
AAA Strip, fresh greens, za'atar vinaigrette,
Baba ghanoush, falafel crouton

PAN SEARED DUCK 32.95
Israeli couscous, braised grape, vino,
fresh herbed salad, pan jus

SEAFOOD CANNELLONI 31.95
Calamari, scallop, prawn, chive, spinach,
Beurre Blanc, garlic crumb

GNOCCHI ELOTE 27.95 V
Charred corn, cotija queso, jalapeno,
cilantro, blistered tomato

PORTOBELLO JERK BURGER 25.95 V,GF
Grilled Mushroom, tomato jam,
cheddar cheese, brioche, frites

- DESSERT -

STRAWBERRY BLONDIE 11.95

CHOCOLATE CREME PIE 11.95

FRESH FRUIT 7.95

ICE CREAM 4.95

ICE CREAM SUNDAE 5.95
chocolate or butterscotch



- APPETIZER -

MINISTRONE SOUP 12.95 V, GF
Medley of fresh garden vegetables, tomato brodo,
legumes, orzo

BEEFSTEAK TOMATO SALAD 15.95 VEG, GF
Variety of Heirloom tomatoes, white balsamic,
micro basil, shallot, Stilton

SEASAME SEARED TUNA 16.95
ponzu, cilantro, crispy wasabi

CHEF'S GARDEN SALAD 10.95 V, GF
fresh greens, sweet peppers, cucumber, choice of select
dressings: blue cheese, ranch, balsamic,
caesar, raspberry, italian

CAESAR SALAD 10.95 V & GF ON REQUEST
crisp romaine hearts, multigrain croutons,
crumbled bacon, creamy house dressing, parmigiano

- MAIN COURSE -

CHILI HONEY GLAZED ROAST PORK LOIN 29.95 GF
Mango apple slaw, wild rice pilaf, honey chili glaze, cashew

CHICKEN SWISS 30.95 GF
Sautéed wild mushroom, Dijon, rice pilaf, cauliflower gratin

SPICY SEAFOOD PAELLA 32.95 GF
Calamari, scallop, prawn, mussel, tomato,
grilled lemon, chipotle aioli

ZUCCHINI RICOTTA PASTA 27.95 VEG, GF ON REQUEST
Preserved lemon, garlic, ricotta fresca,
parm and basil

GRILLED CAULIFLOWER STEAK 28.95 V, GF
Pistachio, pomegranate, za'atar, harissa crema, cilantro

- DESSERT -

BLUEBERRY BROWNIE 11.95

TIRAMISU 11.95

FRESH FRUIT 7.95

ICE CREAM 4.95

ICE CREAM SUNDAE 5.95
chocolate or butterscotch

MONDAY

- APPETIZER -

ROASTED RED PEPPER TOMATO BISQUE 12.95 VEG,GF

CHOPPED SALAD 15.95 GF, V ON REQUEST
Radicchio, endive, pepperoncini, chickpea, dijon,
calabrese, cheddar

CAULIFLOWER WINGS 14.95 VEG
Red Hot, Ranch

CHEF'S GARDEN SALAD 10.95 V, GF
Fresh greens, sweet peppers, cucumber,
choice of select dressings: blue cheese, ranch, balsamic,
caesar, raspberry, italian

CAESAR SALAD 10.95 V & GF ON REQUEST
Crisp romaine hearts, multigrain croutons,
crumbled bacon, creamy house dressing, parmigiano

- MAIN COURSE -

FLANK & FRITES 32.95 GF
Chimichurri, confit tomato, garlic parmesan frites, truffle aioli

CHICKEN BURRITO BOWL 28.95 GF
Blackbean, avocado, charred corn, citrus crème,
cilantro, queso fresca, rice

CAJUN CATFISH 30.95
Jambalaya, charred corn succotash, chipotle aioli,
grilled lemon

AVOCADO PESTO PASTA 26.95 V, GF ON REQUEST
Linguine, basil, parsley, cilantro, garlic crumb, cherry tomato

ENCHILADA VERDE 27.95 V
Green Chili, queso, dirty rice & bean, broccoli,
asparagus, peppers, cilantro

- DESSERT -

SWEET NACHO 11.95
crispy sugar coated tortilla, warm fudge,
pomegranate, oreo, whip cream

TRES LECHES 11.95

FRESH FRUIT 7.95

ICE CREAM 4.95

ICE CREAM SUNDAE 5.95
chocolate or butterscotch

TUESDAY



- APPETIZER -

FIRECRACKER CAULIFLOWER SOUP 13.95 V,GF
Crispy garlic chili oil, coconut

MEZZA PLATTER 16.95 VEG
Pita, hummus, crudite, marinated olive, grilled halloumi, falafel

RICOTTA HONEY TOAST 15.95 VEG
Caramelized poached pear, walnut pesto, arugula,
hot honey, sour dough

CHEF'S GARDEN SALAD 10.95 V, GF
Fresh greens, sweet peppers, cucumber,
choice of select dressings: blue cheese, ranch, balsamic,
caesar, raspberry, italian

CAESAR SALAD 10.95 V & GF ON REQUEST
Crisp romaine hearts, multigrain croutons,
crumbled bacon, creamy house dressing, parmigiano

- MAIN COURSE -

HERBED CRUSTED LAMB CHOP 34.95 GF
Pistachio, warm herbed potato salad, grilled asparagus,
lemon crème

COCONUT CHICKEN CURRY 28.95 GF
Jasmin scented rice, potato, chic pea, cilantro,
pineapple chutney, yoghurt

BLACKEND SALMON 28.95 GF
Sauteed peppers, wild rice pilaf, chipotle aioli, grilled lime

BAKED 3 CHEESE TORTELLINI 27.95 VEG
Garlic creme, sauteed spinach, mozzarella, asiago
parm, brusheta

VEGAN MOUSSAKA 26.95 V, GF
Wild mushroom, confit tomato, peppers, zucchini,
broccoli, garlic mash

- DESSERT -

LEMON MERINGUE 11.95

CHOCOLATE RASPBERRY TRUFFLE 11.95

FRESH FRUIT 7.95

ICE CREAM 4.95

ICE CREAM SUNDAE 5.95
chocolate or butterscotch

WEDNESDAY

menu



- APPETIZER -

MULLIGATAWNY SOUP 13.95 V,GF
Jalapeno, apple, turmeric, coconut, cardamon, ginger, cashew

7 GRAIN SALAD 12.95 V,GF
Cumin, scallion, sundried tomato,
roasted red pepper, honey

POPCORN PRAWN 16.95
Old bay aioli, lemon wedge

CHEF'S GARDEN SALAD 10.95 V, GF
Fresh greens, sweet peppers, cucumber,
choice of select dressings: blue cheese, ranch, balsamic,
caesar, raspberry, italian

CAESAR SALAD 10.95 V & GF ON REQUEST
Crisp romaine hearts, multigrain croutons,
crumbled bacon, creamy house dressing, parmigiano

- MAIN COURSE -

PEPPER CRUSTED BISON BURGER 29.95
Sauteed mushroom & onion, jalapeno Havarit, frites

PAN SEARED PERCH FILLET 29.95 GF
Garlic sauteed spinach, pickled blueberry, bok choy,
citrus, quinoa risotto

CHICKEN CAPRESE RISOTTO 28.95
Vino, confit garlic tomato, balsamic, crispy goat cheese, basil

SPGHETTI SQUASH & SAUSAGE 27.95 GF
Chorizo, crispy kale, sage brown butter, parsley,
sundried tomato

VEGETABLE PHO 25.95 V, GF
Ginger, tempura broccoli,
mushroom, sesame, carrot, bok choy, sriracha

- DESSERT -

CHERRY PIE 11.95

CINNAMON BUN CHEESECAKE 11.95

ICE CREAM 4.95

ICE CREAM SUNDAE 5.95
chocolate or butterscotch

THURSDAY

V - Vegan / VEG - Vegetarian / GF - Gluten Free

menu



FRIDAY

- APPETIZER -

POTATO BACON SOUP 12.95 GF
Crème fraiche, scallion, confit garlic oil

SUMMER ROLL 15.95 V,GF
Wasabi, cucumber, carrot, sesame, cabbage,
Thai basil, chili, cashew

ANTIPASTI 14.95 VEG
Whipped ricotta, olive tapenade,
grilled marinated vegetables, crostini

CHEF'S GARDEN SALAD 10.95 V,GF
Fresh greens, sweet peppers, cucumber,
choice of select dressings: blue cheese, ranch, balsamic,
caesar, raspberry, italian

CAESAR SALAD 10.95 V & GF ON REQUEST
Crisp romaine hearts, multigrain croutons,
crumbled bacon, creamy house dressing, parmigiano

- MAIN COURSE -

BARB Q PLATE 33.95
Onion rings, grilled kielbasa,
pulled pork, chicken thigh, baked beans, coleslaw

TURKEY DINNER BURGER 28.95
Ground turkey, crispy stuffing, cranberry compote,
herbed aioli, potato bun and frites

FISH FRIDAY 22.95
Fresh hand battered haddock, house tar tar,
coleslaw, lemon, frites

GRILLED PINEAPPLE PRAWN PENNE 28.95 GF ON REQUEST
Garlic, lemon, coriander, spinach,
honey, chili, parsley

SUMMER GARDEN FLATBREAD 26.95 VEG
Pesto, portobello, feta, charred tomato,
roasted red pepper, olive and basil

- DESSERT -

BANANA SPLIT 11.95

RED VELVET CHEESECAKE 11.95

FRESH FRUIT 7.95

ICE CREAM 4.95

ICE CREAM SUNDAE 5.95
chocolate or butterscotch

- APPETIZER -

CHIPOTLE CORN CHOWDER 12.95 V,GF
Pimento, green chili, cilantro

KIMCHI CALAMARI 19.95 GF
Cucumber yoghurt, scallion, birds eye

VEGAN TARTAR 14.95 V,GF
Avocado, beet, quinoa, sweet potato, coriander

CHEF'S GARDEN SALAD 10.95 V, GF
Fresh greens, sweet peppers, cucumber,
choice of select dressings: blue cheese, ranch, balsamic,
caesar, raspberry, italian

CAESAR SALAD 10.95 V & GF ON REQUEST
Crisp romaine hearts, multigrain croutons,
crumbled bacon, creamy house dressing, parmigiano

- MAIN COURSE -

PRIME RIB 37.95
Herbed Yorkshire pudding, garlic confit mash, sauteed
seasonal veg, demi

CHICKEN CHORIZO JAMBALAYA 29.95 GF
Peppers, paprika, jalapeño, tomato,
prawn, rice, cilantro crema

CEDAR PLANK SALMON 32.95 GF
Vino, honey, orange, ginger, grilled asparagus,
dill, lemon, confit mash

RAVIOLI ROSE 27.95 V
Tomato garlic cream sauce, asiago, parm,
mozzarella, garlic crumb

VEGAN CHILI 26.95 V,GF
Chic pea, bean, spinach, eggplant, zucchini,
quinoa, lentil, jalapeno, oats

- DESSERT -

KEY LIME TARTE 11.95

COOKIE DOUGH CANNOLI 11.95

FRESH FRUIT 7.95

ICE CREAM 4.95

ICE CREAM SUNDAE 5.95
chocolate or butterscotch

SATURDAY