

# *Appetizers*

## *Quebec Brie & Camembert \$14*

*Golden breaded Quebec brie & camembert served with crustinis,  
Grand Marnier maple glaze & fresh fruit*

## *Coconut Shrimp \$13*

*Succulent shrimp hand rolled in a coconut breading,  
complimented with pina colada or sweet chili dipping sauce*

## *Classic Jumbo Shrimp Cocktail \$13*

*Classic chilled jumbo shrimp & cocktail sauce*

## *Tuscan Bruschetta & Bocconcini Flatbread \$10*

*Ripe tomatoes, arugula, fresh basil, garlic, melted baby  
mozzarella, drizzled with balsamic honey reduction*

## *Asian Spiced Baby Back Ribs \$10*

*Garnished with scallions & sesame seeds*

## *Maryland Blue Crab Cakes \$13*

*Hand made, served with mango Chili sauce*

## *Escargots & Cheese Tart \$10*

*Sautéed escargots, mozzarella, mushrooms, spinach &  
a brandy cream sauce on puff pastry*

# *Soups*

## *French Onion Soup \$7*

*Traditional French onion soup baked and topped with mozzarella cheese*

## *Chef's Soup Kettle \$6*

*Chef's featured daily creation, prepared with the  
freshest ingredients*

# Salads

## *The Gallery Salad \$9*

*Maple glazed roasted beets, toasted pecans, goat cheese & baby arugula, drizzled with sweet walnut oil & honey beet vinaigrette*

## *Salad Caprese \$9*

*Vine ripened tomato, buffalo milk mozzarella, fresh basil & eggplant caviar on a bed of baby greens*

## *Caesar Salad \$9*

*Crisp romaine, pancetta bacon, olive oil parmesan crustinis*

# Pasta

## *Mushroom Ravioli \$22*

*Served in a velvety cremini mushroom & truffle oil sauce*

## *Ricotta Gnocchi & Sausage \$23*

*Double smoked bacon, Chourico sausage, mushrooms, sun-dried tomatoes, Grana Padano cheese & tomato rose sauce*

## *Shrimp & Scallops Carbonara \$28*

*Farfalle noodles with seared sea scallops, shrimp and pancetta bacon in an Alfredo sauce*

# Seafood

## *Seared Arctic Char \$28*

*Topped with smoked bacon, cider braised cabbage & citrus chive beurre blanc*

## *Wild Canadian Pickerel \$24*

*Blackened "Cajun" style with sautéed spinach, tomato & mushroom  
or  
a la "Meuniere" style with creamed rice & grilled vegetables*

## *Potato Encrusted Halibut \$34*

*Fire roasted peppers, zucchini, leeks & pancetta, drizzled with lemon herb butter & creamy pesto sauce*

# *Grill & Signature Classics*

## *Our Signature AAA Angus Reserve Prime Rib*

*Hand carved, served with baked potato, Yorkshire pudding & au jus*

*King Cut (12oz) \$29      Queen Cut (8oz) \$25*

## *Steak Frites \$28*

*10oz New York steak with sweet potato chips, steak butter*

*& Chipotle aioli*

*Choice of Béarnaise or baby Portobello mushroom sauce*

## *Grilled Filet Mignon \$35*

*8oz beef tenderloin wrapped in bacon, served on a bed of wild mushrooms*

*& beurre rouge sauce*

## *Osso Bucco \$24*

*Classical Italian slow braised veal shank stew on soft mascarpone cheese*

*polenta & fire grilled vegetables*

## *Our Signature Hazelnut Chicken \$22*

*Hazelnut crusted breast of chicken supreme with Frangelico cream sauce*

## *Stuffed Chicken Suprême \$24*

*Spinach, chevre & sundried tomatoes*

*Served with natural pan jus*

## *Roast Rack of Lamb \$36*

*Classically Frenched New Zealand Lamb with Dijon herb mustard rub*

*& rosemary jus*

## *Our Signature Surf & Turf \$54*

*8oz grilled beef tenderloin accompanied with a 6oz broiled lobster tail*

## *A Perfect Addition to Your Meal*

*6oz Broiled lobster tail \$25*

*5 Jumbo garlic shrimp \$12*

*Grilled chicken breast \$12*

*Sautéed mushrooms \$5*

*Sautéed onions \$3*