



## STARTERS

### CHILEAN SHRIMP | 18

Poached Atlantic Shrimp | Chilean Chimichurri | House Tomato Relish

### SALSICCIA PEPERONATA | 16

Fire Seared Italian Sausage Braised in a Classic Tomato Sauce | Roasted Peppers | Grilled Onions | Served with Warm Focaccia

### STUFFED MUSHROOMS | 16

Mushroom Caps Stuffed with Local Herbs & Cheeses | Breaded & Lightly Fried | Served with House Roasted Garlic Truffle Aioli

### OVERNIGHT CAPRESE: | 16

Fresh Buffalo Mozzarella | Fresh Vine Tomatoes | Hand Picked Basil | Cold Pressed Olive Oil | Baby Arugula | Drizzled with a Slow Roasted Tomato Balsamic Vinaigrette

### CLASSIC CAESAR | 16      Add Chicken | 22.50    Add Shrimp | 30

Tossed in a House Prepared Caesar Dressing | Crispy Pancetta | Parmigiano Reggiano Butter Toasted Croutons | Fresh Lemon Zest

### CHEFS WINTER SALAD | 16      Add Chicken | 22.50    Add Shrimp | 30

Roasted Market Root Vegetables | Bitter Greens | Drizzled with our House Mulled Red Wine Vinaigrette

## MAINS

### TORTELLINI GIGI | 29

Cheese Tortellini | Rich Rosé Sauce | Sautéed Mushrooms | Crisp Pancetta Topped with Parmigiano Reggiano

### Boursin Chicken Supreme | 39

Chicken Supreme Stuffed with Boursin & Sun Dried Tomato's | Topped with a Cracked Pepper Cognac Cream | Herb Roasted Fingerlings | Chef Selected Market Vegetables

### The Buddha Bowl | 23      Add Chicken | 29.50    Add Shrimp | 37

Toasted Quinoa | Black Bean Salsa | Sautéed Citrus Slaw | Roasted Sweet Peppers House Guacamole | Roasted Market Vegetables | Smoked Blueberry Drizzle



## **SIGNATURES**

### **PRIME RIB | 46**

Slow Roasted Alberta Beef | Buttery Whipped Yukon Mashed Potatoes | Chef Selected Market Vegetables | Yorkshire Pudding | Red Wine Jus

### **ATLANTIC WHISKEY MAPLE SALMON | 38**

Char Grilled Whiskey Maple Salmon | Lime Cilantro Crème Fresh | Served with Citrus Rice & Chef Selected Market Vegetable

### **BEEF SHORT RIB | 41**

Slow Roasted Beef Short Rib | Madagascar Peppercorn Sauce | Herb Infused Rice | Chef Selected Market Vegetables

## **SWEETS**

### **CHEF'S CRÈME BRÛLÉ TRIO | 13**

### **HOUSE MADE CINNAMON BUN | 14**

### **DAIRY FREE BROWNIE | 12**

### **CHEFS SELECTED CHEESE BOARD | 19**

Please advise your server of any food sensitivities.  
Consuming raw or undercooked meats, Poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.



## RED

<b>Malbec</b> , Don David, Reserve, El Esteco, Calchaqui Valley, Argentina	14   20   57
<b>Cabernet Sauvignon</b> , Columbia Crest Grand Estates, Washington State, USA	15.5   22.5   65
<b>Shiraz</b> , Peter Lehmann Portrait, Barossa Valley, Australia	16   23   66
<b>Ripasso</b> , Folonari DOC Valpolicella Ripasso Classico, Veneto, Italy	16   23   66
<b>Tempranillo</b> , Torres, Sangre De Toro, Catalunya, Spain	49
<b>Pinot Noir</b> , Cave Spring, "Dolomite" VQA Niagara Escarpment, Canada	59
<b>Cabernet Sauvignon</b> , KWV, Cathedral Cellars, South Africa	63
<b>Zinfandel</b> , Gnarly Head, California, USA	66
<b>Chianti</b> , Frescobaldi, Nipozzano Riserva, DOCG, Tuscany, Italy	73
<b>Cabernet Sauvignon</b> , Joel Gott 815, California, USA	76
<b>Pinot Noir</b> , Erath, Oregon, USA	78
<b>Pinot Noir</b> , Domaine Queylus Tradition, VQA Niagara, Ontario*	79
<b>Bordeaux Blend</b> , Domaine Virginie Thunevin, Bordeaux, France	84
<b>Barolo</b> , Fontanafredda, DOCG Piedmont, Italy	98
<b>Cabernet Sauvignon</b> , Napa Cellars, Napa Valley, California, USA	98
<b>Amarone</b> , Bolla, DOC della Valpolicella Classico, Veneto, Italy	119
<b>Pinot Noir</b> , J Vineyards, Russian River Valley, Sonoma, USA	129
<b>Cabernet Sauvignon</b> , Stag's Leap Wine Cellars, Hands of Time, Napa Valley, California, USA	129
<b>Brunello Di Montalcino</b> , Frescobaldi, Castelgiocondo, DOCG Tuscany, Italy	168

\*Organic

\*\*Biodynamic



## WHITE

<b>Pinot Grigio</b> , <i>Folonari</i> , Veneto Italy	12   17   49
<b>Sauvignon Blanc</b> , <i>Villa Maria</i> , Private Bin, Marlborough, New Zealand	15.5   22.5   65
<b>Chardonnay</b> , <i>Columbia Crest Grand Estates</i> , Washington State, US	15.5   22.5   65
<b>Riesling</b> , <i>Cave Spring "Dolomite"</i> VQA Niagara Escarpment, Canada	59
<b>Pinot Grigio</b> , <i>Santa Margherita</i> , DOC Valle dell'Adige, Italy	76
<b>Chardonnay</b> , <i>Domaine Queylus Tradition</i> , VQA Niagara, Canada*	79
<b>Chablis</b> , <i>Joseph Droughin-Vaudon</i> , Burgundy, France	89
<b>Sancerre</b> , <i>Domaine Franck Millet</i> , Loire Valley, France	98

## SPARKLING

<b>Cava</b> , <i>Villa Conchi</i> , Brut Selección, DO, Spain	64
<b>Prosecco</b> , <i>Santa Margherita</i> , Brut, DOCG Valdobbiadene Superior, Italy	67
<b>Champagne</b> , <i>Veuve Cliquot</i> , Yellow Label, Brut, NV, Reims, France	175
<b>Champagne</b> , <i>JM Labruyere</i> , Prologue, Brut, NV, Grand Cru, France*   **	179
<b>Champagne</b> , <i>Dom Perignon</i> , Brut, Moet & Chandon, Epernay, France	498
<b>Champagne</b> , <i>Ace of Spades</i> , Brut Gold, Armand de Brignac, Reims, France	598

## ROSE

<b>Rose</b> , <i>Bieler Père et Fils</i> , AC Aix-en-Provence, France	69
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