

Appetizers

New England Style Clam Chowder

A rich blend of surf clams and cockles in a light cream with potato, caramelized onions, bacon and a hint of fresh thyme

9

Classic Caesar

Baby romaine crown leaves tossed with a creamy garlic dressing, served with herb rye croutons, maple bacon and fresh grated

Asiago cheese

9

Feta Bruschetta

Grilled basil pita served with vine-ripened tomato, scallion, roasted red peppers, artichoke hearts and olive oil with crumbled

feta cheese

9

House Salad

A blend of baby red and green leaf lettuce tossed in our rice wine and sweet soy vinaigrette topped with vegetable slaw, house sprouts, cucumber and grape tomato

8

Shrimp Cocktail

Large grilled tiger shrimp skewers served traditional dipping sauce

13

Crab Cakes

Four house made crab cakes served with a Matoyaki Sauce made with red miso, mirin, and Japanese mayo

14

Baked Brie

A wedge of soft brie cheese baked in phyllo pastry, accompanied with sweet berry compote and crostini

14

Entrées

Beef Tenderloin

A char-broiled 6oz tenderloin served on mashed potato and finished with roasted mushrooms and shallots in a red wine demi

36

Duck Confit

Confit of Ontario duck leg served on roasted potato finished with a mixed berry and rhubarb brandy sauce

27

Atlantic Salmon

Broiled filet of atlantic salmon served on jasmine rice and topped with a lemon and sumac berry tarter sauce

26

Pork Loin Chop

Pan roasted dijon breaded pork loin chop topped with a mushroom, bacon and maple butter glaze served with house mashed potatoes

26

Peanut Chicken

Lemongrass, ginger, sesame and soy roasted breast of chicken served on jasmine rice and finished with a Thai peanut sauce

25

Maple BBQ Ribs

Maple BBQ glazed half rack of pork back ribs served with fries and house salad

23

Chicken Boscolini Pasta

Roasted chicken breast, mushrooms, scallions and onions in a soy-sage cream sauce topped with asiago cheese

23

18% gratuity added to groups of 8 or more