

# LUNCH MENU

## APPETIZERS

**DAILY SOUP - PLEASE ASK YOUR SERVER FOR DETAILS**

10.95

**ORGANIC FIELD GREENS WITH SHALLOT, ORANGES, HAND GRATED PARMESAN,  
VALENTINE RADDISH, 11.95**

CANDIED WALNUTS AND CHAMPAGNE VINAIGRETTE

**ROMAINE HEARTS WITH GRANA PADANO, CRISPY BACON AND CAESAR DRESSING**

12.95

**BABY SPINACH WITH GOATS CHEESE, PINE NUTS, PICKLED ONIONS, FUJI APPLE AND  
MAPLE VINAIGRETTE 13.95**

**GRILLED BONELESS QUAIL WITH RED WINE JUS AND SAUTÉED WILD MUSHROOMS**

14.95

**GRILLED CALAMARI WITH GRILLED CORN, CRISP BACON, ROASTED PEPPERS AND PEAS**

14.95

**SEARED SCALLOPS WITH CARAMELIZED BUTTERNUT SQUASH PURÉE, SAUTÉED  
MUSHROOMS 16.95**

**VINE-RIPENED TOMATOES & BUFFALO MOZZARELLA SALAD WITH ROASTED GARLIC,  
BALSAMIC 17.95**

REDUCTION, FIRST COLD PRESSED EXTRA VIRGIN OLIVE OIL, BASIL AND SEA  
SALT

**SEARED AHI TUNA (SERVED BLUE-RARE) WITH AVOCADO TOMATO SALSA, MANGO  
PAPAYA SALSA, 18.95**

WASABI AND SOYA GLAZE

## PASTA & RISOTTO

**WILD MUSHROOM RISOTTO WITH FINE PARMESAN, SCALLION AND TOMATO CONCASSÉ**

20.95

**PAN ROASTED POTATO GNOCCHI WITH GRILLED CORN, ROASTED PEPPERS, WILD  
MUSHROOMS, 21.95**

SCALLION AND PARMESAN IN A ROAST GARLIC CREAM SAUCE

**CHICKEN ALFREDO ORECCHIETTE WITH SPINACH AND TRUFFLE PECCORINO**

24.95

**SEAFOOD SPAGHETTINI AGLIO OLIO WITH PRAWNS, SCALLOPS AND GRILLED  
CALAMARI 25.95**

## LIGHT MAIN COURSES

**TORTILLA VEGETARIAN WRAP WITH GRILLED VEGETABLES, SPINACH AND GOAT'S  
CHEESE, SERVED WITH 19.95**

ORGANIC FIELD GREENS, CANDIED WALNUTS AND CHAMPAGNE VINAIGRETTE

**SHRIMP AND SCALLOP STIR FRY WITH GLASS NOODLES AND SOYA BROTH**

20.95

**TUNA NIÇOISE WITH AHI TUNA, EGG, FINE BEANS, MINI RED POTATO, KALAMATA OLIVE,  
21.95**

AND ANCHOVY & LEMON VINAIGRETTE, WITH BUTTER LETTUCE, ENDIVE AND  
RADICCHIO

## **MAIN COURSES**

**\*ALL MAIN COURSES SERVED WITH AN ASSORTMENT OF SEASONAL VEGETABLES  
AND FINGERLING POTATOES**

**GRILLED PORTOBELLO MUSHROOM WITH TRUFFLE OIL, CHICK PEAS, AND LENTILS**  
17.95

**CRISPY OVEN ROASTED NATURALLY RAISED CHICKEN WITH NATURAL JUS**  
20.95

**GRILLED ATLANTIC SALMON WITH CITRUS BUTTER SAUCE**  
21.95

**GRILLED (6 OZ.) 'USDA PRIME' PETITE STRIPLOIN STEAK WITH RED WINE JUS**  
24.95

**GRILLED LAMB TENDERLOIN WITH RED WINE REDUCTION**  
24.95

**PAN SEARED BLACK COD GLAZED WITH MISO-MAPLE WITH WILD MUSHROOM-SOYA  
CONSOMMÉ** 25.95

**GRILLED PROVIMI VEAL CHOP WITH RED WINE JUS**  
28.95

**PAN SEARED STRAWBERRY GROUPER WITH CAPER-BUTTER SAUCE**  
31.95

**'CANADIAN AAA' ANGUS BEEF FILET (10OZ.)**  
43.95

**'USDA PRIME' RIB EYE (12 OZ.)**  
44.95

**'USDA PRIME' STRIPLOIN (12OZ.)**  
45.95

**'USDA PRIME' BONE-IN RIB STEAK (24 OZ.)**  
49.95

**ROAST RACK OF AUSTRALIAN LAMB WITH HONEY-MUSTARD PECAN CRUST AND RED  
WINE JUS** 49.95