

## WINES BY THE GLASS

### CHAMPAGNE & SPARKLING WINE

		3 OZ.	5OZ.		
PROSECCO, CORMONS (NON-VINTAGE)	ITALY		5.50	9.95	
MARGUET, CHAMPAGNE (NON-VINTAGE)	FRANCE				9.95 19.95

### SLIGHTLY SWEET WINES

		3 OZ.	6OZ.		
WHITE ZINFANDEL (ROSÉ), CYPRESS	2008 CALIFORNIA		4.75	9.55	
RIESLING, MEGALOMANIAC	2007 ONTARIO		7.95	13.95	

### WHITE WINES BY THE GLASS

		3OZ.	6OZ.		
BIANCO, SALENTO	2006 ITALY		4.50	7.95	
CHARDONNAY, TERRA'S PRIVATE LABEL	2007 NIAGARA				4.95 9.25
PINOT GRIGIO, VILLA DEI FIORE	2009 ITALY		6.50	10.95	
SAUVIGNON BLANC, WOOLSHED	2009 AUSTRALIA		7.95	13.95	

### RED WINES BY THE GLASS

		3 OZ.	6OZ.		
ROSSO SALENTO, TREFONTANE	2006 ITALY		4.50	7.95	
MERLOT, RECHSTEINER	2007 ITALY		7.95	13.95	
CHIANTI, VILLA DEI FIORE	2004 ITALY		7.95	13.95	
MALBEC, CRIOS	2008 ARGENTINA		7.95	13.95	
SHIRAZ, BRYSON FAMILY	2008 AUSTRALIA		8.95	14.95	
CABERNET, DAWSON CREEK	2009 U.S.		8.95	14.95	

## OYSTERS

(WITH LEMON, LIME, FRESHLY GRATED  
HORSERADISH, CHILE JAM,  
CLASSIC SEAFOOD SAUCE AND RED WINE  
MIGNONETTE)  
SHUCKED TO ORDER FRESH FROM THE OYSTER  
BAR

FANNY BAY, BRITISH COLUMBIA	2.75/PC.	1/2 DOZEN - 16.50
MEDIUM SIZE, VERY SALTY, FIRM TEXTURE, FRUITY FINISH		
BEAU SOLEIL, CAPE BRETON ISLAND	2.95/PC.	1/2 DOZEN - 17.70
SMALL TO MEDIUM SIZE, SWEET, IRON FINISH		
KUMAMOTO, WASHINGTON STATE	3.25/PC.	1/2 DOZEN - 19.50
TINY SIZE, LIGHT MELON AND CUCUMBER FINISH. HIGHLY PRIZED AS A DELICACY		
KUSSHI, WASHINGTON STATE	3.50/PC.	1/2 DOZEN - 21.00
EXTRA SMALL SIZE, DEEP SHELL, LOTS OF LIQUOR, RICH MINERAL FLAVOUR WITH A LONG FINISH		
EFFINGHAM, BRITISH COLUMBIA	3.50/PC.	1/2 DOZEN - 21.00

## PASTA - RISOTTO - GNOCCHI

<b>MAC 'N' CHEESE TERRA STYLE</b>	7.95
ADD GRILLED TIGER PRAWN	2.95/PC.
ADD SEARED SCALLOP	3.95/PC.
ADD LOBSTER	12.95/4OZ.
<b>SPICY SPAGHETTINI AGLIO OLIO</b>	9.95
<b>WILD MUSHROOM RISOTTO</b>	12.95
WITH GRANA PADANO SHARDS, SCALLIONS, TOMATO CONCASSÉ AND TRUFFLE OIL	
<b>PAN ROASTED POTATO GNOCCHI</b>	14.95
WITH GRILLED CORN, ROASTED PEPPERS, WILD MUSHROOMS, SCALLION AND PARMESAN IN A ROAST GARLIC CREAM SAUCE	

## MASHED POTATO MARTINIS

<b>GARLIC SPUN MASHED POTATOES</b>	
WITH GRILLED CORN AND BACON	8.95
WITH GRILLED 'USDA PRIME' BEEF TENDERLOIN (2 oz.) JUS AND HORSERADISH	10.95
ADD GRILLED TIGER PRAWN	2.95/PC.
ADD SEARED SCALLOP	3.95/PC.

## TAPAS

<b>'DREAM DATES' (2 PIECES)</b>	6.95
DATES STUFFED WITH GORGONZOLA AND WRAPPED WITH BACON	
<b>'RUSSET POTATO' FRITES</b>	7.95
WITH GARLIC AÏOLI	
<b>VINE RIPENED &amp; BUFFALO MOZZARELLA SALAD</b>	9.95
VINE-RIPENED TOMATOES & BUFFALO MOZZARELLA SALAD WITH ROASTED GARLIC, BALSAMIC REDUCTION, FIRST COLD PRESSED EXTRA VIRGIN OLIVE OIL, BASIL AND SEA SALT	
<b>TRUFFLE CAULIFLOWER AU GRATIN</b>	9.95
<b>FRIED CALAMARI</b>	14.95
WITH SPICY AÏOLI	
<b>PROSCIUTTO WRAPPED BUFFALO MOZZARELLA</b>	13.95
WITH TOMATO RAGOUT AND BASIL	
<b>GARLIC SAUTÉED PRAWNS</b>	15.95
WITH GARLIC AND LEMON BUTTER	
<b>BISON CARPACCIO</b>	16.95
WITH PESTO, TRUFFLE OIL, PINE NUTS, BABY ARUGULA, CAPER BERRIES AND GRANA PADANO	

<b>GRILLED CALAMARI</b>	<b>16.95</b>
WITH GRILLED CORN, CRISP BACON, ROASTED PEPPERS AND SPRING PEAS	
<b>GRILLED QUAILS (3 PIECES)</b>	<b>17.95</b>
WITH RED WINE JUS AND SAUTÉED OYSTER, SHUMEJI, CREMINI AND KING ERYNGII MUSHROOMS	
<b>GRILLED SCALLOPS</b>	<b>18.95</b>
WITH CARAMELIZED BUTTERNUT SQUASH PURÉE AND SAUTÉED WILD MUSHROOMS	
<b>SEARED AHI TUNA (SERVED BLUE-RARE) CRUSTED WITH PANKO, PINK PEPPERCORNS</b>	
<b>19.95</b>	
<b>AND CITRUS ZEST</b>	
WITH MANGO-PAPAYA AND AVACADO SALSA, WASABI AND SOYA GLAZE	
<b>STEAMED ALASKAN KING CRAB LEGS (1/2 LB.)</b>	<b>24.95</b>
WITH CLARIFIED BUTTER	
<b>ANGRY LOBSTER (HALF OF A 2 LB. LOBSTER)</b>	<b>28.95</b>
ROLLED IN TERRA'S SIGNATURE SPICE RUB, PAN SEARED IN CLARIFIED BUTTER AND FINISHED WITH COGNAC & LEMON	
<b>BAR PLATTER</b>	<b>23.95</b>
- VINE-RIPENED TOMATOES & BUFFALO MOZZARELLA SALAD WITH ROASTED GARLIC,	<b>PER</b>
<b>PERSON</b>	
BALSAMIC REDUCTION, FIRST COLD PRESSED EXTRA VIRGIN OLIVE OIL, BASIL AND SEA SALT	
- GRILLED PRAWNS AND SCALLOPS WITH ASIAN BEAN SALAD	
- GRILLED QUAILS WITH OYSTER, SHUMEJI, CREMINI AND KING ERYNGII MUSHROOMS	
- SEARED AHI TUNA (SERVED BLUE-RARE) CRUSTED WITH PANKO, PINK PEPPERCORNS AND CITRUS ZEST.	
AND MANGO SALSA, WASABI, SOYA GLAZE	
- ARUGULA SALAD WITH BALSAMIC VINAIGRETTE	