



Restaurant Week Menu 2026

No Coupons or Certificates Applicable. 3 Courses: \$52

Starters

Shrimp & Vidalia Onion Bisque

'Studio' Salad

Apple, Gorgonzola Cheese, Almonds & Roasted Shallot Vinaigrette

Escargot 'Ala Maisonette' *GF

Sautéed with Garlic, Shallots & Pernod

Seared Ahi Tuna Carpaccio *GF

Sesame Seaweed, Pickled Ginger & Wasabi Vinaigrette

Beet & Chick Pea Hummus *V

Homemade Flatbread & Cucumber

Buffalo Cauliflower *V, GF

Entrées

Grouper Fillet *GF

Shrimp, Parmesan Cheese & Sauce Beurre Blanc

Wild Salmon Fillet *GF

Pecans, Duck Bacon, Winter Squash & Maple
Glaze

Seared Diver Scallops

Roasted Garlic Cream & Ravioli

'Steak' & Mushroom Crepe *V

Bell Peppers, Spinach & Carrot-Ginger Purée

Prime Filet Mignon *GF

Chèvre Cheese & Cabernet Reduction

Breast of Duck *GF

Winter Squash Chutney

Australian Lamb Chops

Rosemary Gravy & Harvest Risotto

Hippie Loaf *V

Lentil - Vegetable Loaf, Red Wine Gravy

Desserts

Crème Caramel

Blueberry Crumb Cake

Chocolate Torte