

STARTERS

- Coconut shrimp tempura with Thai dipping sauce. \$10 / \$18
- Buffalo chicken wings with blue cheese dip. **GF** \$9 / \$17
- Hummus and pita wedges. **V** \$6 / \$11
- Nachos with chicken and mozzarella, olives, lettuce, salsa, guacamole and sour cream. **GF** \$8 / \$15
- Garlic flatbread with spinach, red onions, kalamata olives and feta. **V** \$8
- Quesadilla ~ sautéed leek, tomato and cheddar cheese. **V** \$12
- Clams in garlic white wine broth. **GF** \$14
- Seared Ahi tuna and avocado with wasabi soy sauce. **GF** \$18
- Fried calamari with Thai dipping sauce. \$8
- Tostones ~ fried plantains with guacamole and salsa. **VG/GF** \$8
- Granny Smith apple and honey topped brie cheese, served warm with roasted garlic and crackers. **V** \$13
- Fresh made to order guacamole with corn tortilla chips. **VG/GF** \$10

SOUPS AND SALADS

Soup of the Evening Cup / Bowl

- House salad ~ mixed greens and grape tomatoes with house vinaigrette. **VG** \$6
- Mandarin almond salad ~ mesclun greens, mandarin oranges and almonds with soy ginger dressing. **VG/GF** \$10
- Spinach salad ~ spinach, goat cheese, Zhen egg, tomato, bacon and mushrooms with balsamic vinaigrette. **V/GF** \$12
- Caesar salad ~ romaine lettuce, croutons, parmesan cheese, grilled chicken and caesar dressing. \$13
- Arugula, tomato & watermelon salad with feta cheese. **V** \$13

Ask us what dishes can be prepared vegetarian **V**
vegan **VG** or gluten free **GF**.





PANINIS, BURGERS, ETC.

Served with choice of plantains, fries or a side salad

Ruben ~ Guinness braised corned beef, sauerkraut, Swiss cheese and Russian dressing on marble bread. \$13

Breaded haddock with Asian slaw and chipotle mayonnaise. \$14

Black Angus burger with lettuce, tomato and cheddar cheese. \$13

Roasted vegetable panini on pan bagnat bread with pesto and fresh mozzarella. **V** \$14

Turkey burger with cheddar cheese, lettuce, tomato and jalapeno pickles. \$13

Turkey sandwich with fresh avocado, lettuce, tomato, mayonnaise and Swiss cheese on rye marble bread. \$14

ENTREES

Served with a side salad

Chicken or vegetable enchiladas verdes with fresh tomatillo sauce, sour cream, queso fresco, rice & beans. **V/GF** \$19

Linguini with smoked chicken, sun-dried tomatoes and artichokes in garlic olive oil. \$19

Barramundi fish in garlic lemon sauce, capers, side of mashed potatoes and green beans. \$20

Korean stir fry ~ vegetables over jasmine rice, choice of tofu, chicken, flank steak or shrimp. **GF** \$16/18/23/24

Grilled filet mignon with sautéed onions, mashed cauliflower and garlic asparagus. **GF** \$34

Arctic char with mango quinoa salad. **GF** \$26

Bison meat balls in chipotle tomato sauce and a side of rice & black beans. **GF** \$22

Smoked mozzarella ravioli in pesto cream sauce with sautéed spinach and grilled shrimp. \$22

Vegan Napoleon with tofu. **VG** \$15

Enjoy your meal, your family and friends - everything around you.

We strive to use local and natural products.

Our meals are made to order, so it's worth the wait.