



Entrees (each entree comes with 2 sides)

Pan seared flank steak caramelized, onion,
gastrique \$29

Apricot & orange chicken \$28

Herb & garlic roasted leg of lamb \$32

Baby back ribs korean bbq sauce \$28

Pan seared salmon, lemon & fresh herbs \$29

Traditional cottage pie \$26

House made meatballs, tomato ragu \$25

Crispy panko chicken, lemon parsley butter \$27

Whole roasted Greek style chicken (2 sides) \$65

Apple & pear stuffed pork loin \$27

Sides

- Roasted herb & garlic potatoes
 - Sautéed broccoli i
- Roasted beet & feta salad, honey vinaigrette
 - Creamy garlic mash, fresh herbs
 - Potato gratin
- green beans, almonds, and garlic
 - Honey roasted carrot
 - Maple sweet potato
 - Braised red cabbage
 - Roasted parsnips
- Roasted root vegetables

Soup of the day : M-\$7, L-\$9

***Yorkie Sammy - Roasted top sirloin, au jus, crispy leeks,
horseradish aioli***

\$12

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Chicken Parm Sandwich

***Crispy chicken cutlet, fresh mozzarella, and rich tomato
sauce on fresh bun. Classic.***

\$14

Daily freshly baked quiches available \$26 (whole quiche feeds 4-6)

Soup & Sandwich combo - \$14 Soup & Salad combo - \$12

Individual Sweet Treats - \$8.50