

Entrees (each entree comes with 2 sides)

Grilled beef tenderloin red wine jus \$39

Pan seared salmon fillet, caper and lemon \$29

Baby back ribs \$28

Braised beef in red wine \$27

Whole roasted harissa chicken leg(2) \$26

Herb roasted leg of lamb \$28

Peach and apple pork loin steaks \$27

Panko & black pepper chicken breast \$26

Herb & Dijon roasted top sirloin \$29

□ Crispy apricot moroccan chicken thighs \$28

Whole roasted Chicken Tika, cucumber yogurt \$65(with
sides)

Sides

- ▢ Roasted garlic and herb potatoes
- ▢ Charred broccolini, confit garlic
 - ▢ Moroccan chickpea salad
- ▢ Roasted beet & feta salad, honey vinaigrette
 - ▢ Creamy chive & roasted garlic mash
 - ▢ green beans & toasted almonds
 - ▢ Honey roasted carrot
- ▢ Crushed new season potatoes, garlic and rosemary
 - ▢ Potato gratin
 - ▢ 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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***Korean Duck Confit Sammy - Slow cooked duck leg,
crispy korean slaw, pickled daikon & carrot, gochujang
aioli, black sesame brioche bun***

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***Roast Chicken ratatouille Sammy - Herb roasted chicken,
ratatouille, provolone cheese, herb & garlic focaccia***

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

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

Individual Sweet Treats - \$8.50