

## — APPETIZERS —

### WINTER SALAD - \$7

mixed greens, radish, tomato, feta, horseradish vinaigrette

### SEAFOOD BISQUE - \$8

### P.E.I MUSSELS FOR 2 - \$16.5

lemongrass chorizo broth

### SPINACH & ARTICHOKE DIP - \$12.50

### CHARCUTERIE FOR 2 - \$15

cured meats and select cheeses, pickles, preserves, mustard

## — MAINS —

### FEATURE CUT - Market Price

mashed potato, sautéed onions and mushrooms, demi gravy

### BRUSCHETTA CHICKEN - \$23

panko breaded breast, brushetta topping, roast vegetables

### CREOLE JAMBALAYA - \$22

served with roast vegetables and cornbread.

### VEGAN RAVIOLI - \$20

Grilled Vegetable filling, falafal, coconut curry sauce

### SMOKED PORK RIBS - \$23

braised cabbage, potato, roast vegetables

### TORTELLINI ALFREDO - \$21

sautéed shrimp, garlic toast

### WEINER SCHNITZEL - \$23

breaded veal, spaetzle, braised cabbage, mushroom gravy

### STUFFED SALMON - \$23

cream cheese seafood stuffing served with spaetzle and roast vegetables

## — DESSERTS —

### HOMEMADE BLACK FOREST CHEESECAKE - \$8

### MIXED BERRY ECLAIR - \$7

Homemade, dipped in dark chocolate, berry cream filling