



Fabulicious Dinner Menu

EXECUTIVE CHEF: MARC LYONS

'Using the finest local and regional ingredients'

3 Course Dinner 42

Appetizers

Creamy Porcini Soup

Fattoush Salad

Salt Baked Beets, Wintered Radish, Sheep Milk "Feta", Za "Tara Dressing

Steamed PEI Mussels

Grilled Baguette, Sauce Bouillabaisse

Entrées

Grilled NY Strip Steak

Gremolata Roasted Fingerlings, Grilled Maitake Mushrooms, Pan Jus

Roasted Atlantic Salmon

Yam Gnocchi, Seed to Sausage Nduja, Crustacean Brodo

Prosciutto Wrapped Breast of Chicken

Truffle Arancini, Squash Puree, Jus Gras

Seafood add-ons

Half Butter Poached Lobster Tail (\$14 Supplement)

Garlic Buttered Shrimp (\$16 Supplement)

Corn Flour Fried Calamari (\$14 Supplement)

Dessert

Seasonal Cheesecake

Ask your server for details

House Baked Bread Pudding

Anglaise