



## Fabulicious Lunch Menu

### APPETIZERS

#### Beet Salad

*Frisée, Mesclun Greens, Roasted & Pickled Beets, Candied Walnuts,  
Fresh Berries, Lemon Honey Vinaigrette, Goat Cheese*

#### Daily Soup

#### Arancini

*Saffron Scented Rice, Double Crème Brie, Tomato Jam,  
Basil Aioli, Aged Balsamic Vinegar*

### MAINS

#### Steak Frites

*Flat Iron Steak (Cooked Medium Rare), Truffle Frites, Peppercorn Jus*

#### Chicken Fettuccini

*House made Spinach Pasta, Chicken, Cherry Tomato, Onion,  
White Wine Sauce, Parmesan*

#### Roasted Salmon

*Basil Risotto, Cherry Tomato, Snow Peas*

### DESSERT

#### Pumpkin Cheesecake

*Ginger Snap Cookie Crust, Rum Caramel, Candied Walnuts, Whipped Cream*

#### Raspberry Chocolate Torte

*Dark Chocolate, Raspberry Filling, Raspberry Coulis, Whipped Cream*

We can accommodate dietary allergies & restrictions  
**\$25.00 per person** – HST and Gratuity additional

Executive Chef – Jesse Prior