

Wine Cellar

APPETIZER

Salmon Rillettes Crostini 19

salmon, baguette, sour cream, lemon gel

Panzanella Salad 18

romaine, tomato, bocconcini, croutons,
red onion, balsamic dressing

Roasted Butternut Squash and Quinoa Salad 18

kale, roasted butternut squash, quinoa, chopped
pecans, dried cranberries, pumpkin seeds,
spiced maple dressing

Duck Croquettes 20

slow roasted duck, mint pea puree, partridge
berry and red onion chutney

Caesar 16

romaine, croutons, parmesan, lardons

Mussels 21

garlic, white wine, cream, garlic slice

Cod Tongues 16

tempura battered cod tongues
paired with a lemon dill aioli

Butternut Bisque and Scallops 23

butternut squash, coconut milk,
lobster stock, seared scallop

French Onion Soup 12

caramelized onion, beef broth,
croutons, provolone cheese



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MAIN COURSE

Salmon Papillote 33

salmon, cherry tomato, lemon, capers, romesco sauce

Herbed Crusted Cod 31

cod, toasted almond brown butter, herb gremolata

Bourbon Lamb Shank 42

lamb shank, carrots, onion, bourbon,
mushroom, celery



Poulet Chasseur (Hunters' Chicken) 30

chicken thighs, red wine, carrot, mushroom,
tomato, shallots, demi glace, mash potato

Scallops Risotto 30

5 seared scallops, parmesan risotto,
lemon butter, green peas
and bacon crumble

Truffled Mushroom Linguine 25

roasted mushroom, linguine
parmesan cheese, truffle oil

Add chicken - 7

Add Shrimp 5 - 18

Add Scallop 5 - 20

Add shrimp & Scallop 3/3 - 20



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FROM THE GRILL

Rib eye

10oz 49

14oz 63

Striploin

8oz 42

12oz 52

Tenderloin

7oz 51

10oz 68

Choice of chefs signature sauces:

parmesan peppercorn, classic demi
bourbon mushroom, house made BBQ sauce
or a onion soubise

Served with choice of:

garlic parmesan risotto, baked, whipped or oven roasted
red potato and vegetable du jour

Enhancements

Loaded Whipped Potato-5

Sweet Potato Fries-5

Loaded Baked Potato-5

Additions

Scallops 3 or 5 - 15/20

Shrimp 3 or 5 - 13/18

Shrimp & Scallops 3&3 - 20

Mushroom or Onion - 4

Extra Sauce - 5

