



Wine Cellar

Appetizers

Newfoundland Seafood Bouillabaisse \$16

traditional seafood Bouillabaisse made with local seafood finished with a saffron rouille and garlic crisps

Summer House Salad \$18

mixed greens tossed in a lemon herbed vinaigrette and topped with cherry tomatoes, kalamata olives, pickled shallots, asparagus and crumbled feta

Truffled Cauliflower and Cod au Gratin \$19

cod and cauliflower cooked in a rich creamy truffle oil cheese sauce topped with assorted grated cheese and broiled

Mussels \$21

Newfoundland mussels cooked in a Thai coconut curry cream, or traditional in white wine and garlic served with grilled sourdough bread

Caesar Salad \$16

crisp romaine lettuce tossed in a house made Caesar dressing with fresh shaved parmesan, house croutons and crispy prosciutto

Popcorn Cod Tongues \$17


cod tongues dredged in cornmeal and flour then deep fried and paired with a fire roasted tomato and pepper salsa

House Cured and Smoked Salmon \$19

potato and cucumber salad topped with our own house cured and smoked salmon, pickled red shallots and lemon gel

Beef Bulgogi Salad \$19

strips of beef marinated in a sweet and salty Bulgogi sauce, sautéed with sliced bell peppers served over a bed of chopped romaine and finished with green onion, sliced pear and house made kimchi





Main Course

Cod \$32

grilled cod with a soy miso glaze and topped with marinated shitake mushrooms and scallions

Salmon \$33

lightly grilled salmon finished with a herbaceous and garlicky chimichurri sauce

1/2 Chicken \$31

herb rubbed chicken slow roasted in the oven and finished on the char grill with smokey Texas BBQ sauce

Seafood Selection \$36

pan seared cod, salmon, 2 shrimp, 2 scallop and 1/2 lb mussels



Crab Agnolotti \$34


homemade agnolotti filled with crab, cream cheese & green onion, served in a butternut & lobster bisque

Pepper and Garlic Shrimp Linguini 30

tender shrimp and linguini tossed in a roasted red pepper and green peppercorn sauce, finished with a pinch of crushed red pepper flakes

Gnocchi Marinara \$25

tossed in a rich basil marinara sauce topped with fresh grated parmesan cheese & basil oil





From The Grill

Rib Eye

10 oz \$50

14 oz \$65

Tenderloin

7 oz \$52

10 oz \$69

Striploin

8 oz \$43

12 oz \$53

Choice of chefs signature sauces:

*parmesan peppercorn, classic demi,
Diane sauce, Texas style bbq
chimichurri*

Served with choice of:

*garlic risotto, baked, whipped, house cut fries or roasted
fingerling potato*

Enhancements \$5

*garlic and truffle oil whipped potato
loaded baked potato
sweet potato fries
parm fries
asparagus and spinach risotto*

Additions

Scallops 3 or 5 \$16/21

Shrimp 3 or 5 \$14/19

Shrimp & Scallop 3&3 \$22

Mushrooms or Onions \$4

Extra Sauce \$5

