

Seasonal Menu

Lobster Poutine

1 lb. Fresh Cut Fries topped with a rich Lobster Cream Sauce and Melted White Cheddar Cheese Curds

\$10.95

Angry Mussels

Prince Edward Island Mussels tossed with Hungarian Peppers in a Spicy Tomato Garlic Wine Sauce. Served with Garlic Toast Points

\$12.95

Fried Goat Cheese Salad

Crisp Spring Greens, Grape Tomato, Cucumbers, Strawberries, Toasted Sunflower Seeds & Crispy Goat Cheese Medallions

\$12.95

Ahi Tuna Burger

6oz Ahi Tuna Steak, seared rare, then served on a Toasted Brioche Roll with Wasabi Aioli and our Signature Super Slaw. Served with Fresh Cut Fries or Slaw.

\$12.95

Add Chicken ~ \$2.95 - Add Shrimp ~ \$6.00

Almond Encrusted Salmon

Seared Atlantic Salmon with a Toasted Almond Crust then finished with a Fire Roasted Red Pepper Coulis. Served with Wild Rice Pilaf and Vegetable

\$17.95

Wild Mushroom Ravioli

Wild Mushroom Ravioli drizzled with a Creamy Gorgonzola Sauce

\$15.95

Shrimp & Scallops Scampi

Pan-seared Shrimp and Sea Scallops sauteed with Fresh Garlic and Tomato tossed in a Lemon Butter Chardonnay Sauce over Linguini Pasta

\$22.95