

Lunch Menu

3 Courses \$18.95 2 Courses \$14.95

Appetizers

Butternut Squash Soup	\$5.95
Calamari Frites with Basil Mayonnaise and roasted Tomato Sauce	\$6.95
Mixed Mushrooms, Stilton cream on Toasted Baguette	\$6.95
Romaine Salad With Double Smoked Bacon, Asiago Cheese	\$5.95 \$8.95
Baby Arugula Salad with Spiced Poached Pear, Candied Walnuts, Pear Vinaigrette, Goji Berries and Manchego Cheese	\$5.95 \$8.95



Pick Any Two Courses \$14.95

Entrees

Chicken and Mushrooms Baby Spinach, White Wine, Leek Cream Puff Pastry Vol au Vent, Salad Garnish	\$ 9.95
Duck Confit , Mashed Potatoes, Daily Vegetables Redcurrant Reduction	\$12.95
Poached Fillet of Salmon Risotto Fresh Vegetable s with Lemon Cream	\$11.95
Lamb Shank on Yam Mash Star Anise and Cumin Jus Prix fixe Supp \$3	\$14.95
Braised Beef on Chive Mash Daily Vegetables and Cabernet Demi Glaze NY Striploin Supp \$5 Tenderloin Supp \$8	\$11.95

Pick Any Three Courses \$18.95

Desserts

Flourless Chocolate Torte and Mango Sorbet	\$6.75
Lemon Puff Pastry Napoleon with Chantilly Cream	\$6.75
White Chocolate Raspberry Crème Brulée	\$6.75

<u>Additional</u>	
Oven Baked Bread with garlic, herb butter	for 2 \$3 for 4 \$5
with cheese	add \$1.75
3 Seared Sea Scallops In Lemon Herb Cream	\$5
5 Tiger Shrimp Sautéed with chillies	\$6
Steamed Asparagus With lemon and Garlic	\$5

<h3 style="margin: 0;">3 Course Daily Lunch Feature</h3> <h2 style="margin: 0;">\$12.95</h2> <p style="margin: 0;">No Substitutions</p>
