



Chef Kelly Attwells

## DINNER

*Soup of the moment*

9

*Seared beef tenderloin salad, spinach, orange segments, caramelized anise, togarashi vinaigrette*

15

*Thai style prawn martini, red coconut curry and grilled corn salsa*

14

*Poppy seed & orange dusted sea scallop, honey miso sauce, mini salad*

16

*House green salad, maple roasted almonds, sweet mustard & fennel seed dressing*

11

*Eggplant & bocconcini "ravioli", tomato confit, balsamic reduction & spinach pesto*

14

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*Pan roasted pork rib chop with polenta frites, smoked chicken & red wine jus*

31

*Great lakes perch, new potatoes, ginger lemongrass broth, & wasabi aioli*

29

*Pan roasted sea scallops, toasted barley risotto, field greens with fresh pineapple vinaigrette*

35

*Ghee seared supreme of chicken, saag sauce, toasted coconut & lime basmati*

28

*AAA tenderloin of beef, buttermilk mashed potatoes, cherry demi-glace*

39

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*Your server will describe today's dessert features*