

The MENU



APPETIZER

FRESH BURRATA Marinated roasted red peppers, balsamic glaze, warm rosemary focaccia

FRIED GOAT CHEESE SALAD Spring mix with marinated roasted red peppers, sliced red onion and spiced cashews with a sesame dressing

CAESAR SALAD romaine lettuce, croutons, smoked bacon, creamy three-cheese garlic dressing

ENTREE

BRAISED LAMB SHANK Canadian lamb shank braised in rosemary & tomato served with lemon duck fat roasted potatoes and seasonal vegetables.

COCONUT PANKO CRUSTED TILAPIA Crispy panko crusted tilapia served over rice with topped with a fresh pineapple salsa

MUSHROOM CHEESE RAVIOLI artisanal cheese ravioli, zucchini, cremini mushroom, cream sauce, parmesan cheese

DESSERT

Featured Dessert (please ask server)



PRIX FIXE
\$59