



Cheese & Charcuterie

(Served with fresh baguette)

Assorted Artisanal Cheese Plate \$28 - A selection of Quebec's finest cheeses served with our house bacon jam, mango chutney & candied nuts. (Cheeses may vary...)

Oka - A pungent aroma, with a soft creamy flavor, nutty and fruity to the taste. Made from cows milk, covered in hand washed copper - orange rind.

Champfleur - A soft ripened fine cheese with texture of a double crème brie, enveloped in copper orangey rind. With a pronounced bouquet and an irresistible fruity flavour.

L'Extra pur Chevre - A soft cheese that boasts of a light flavour characteristic of these types of cheeses. Made from Goat's milk 100% a soft cheese with a sweet flavor.

Agropour Grand Cheddar 3 year old - Harmonious taste, firm crumbly texture, with a hazelnut flavor. A refined cheese, named the World's Best Aged Cheddar numerous times.

Rondoux Triple Crème - Made from milk and fresh cream, smooth and creamy a fine cheese that will melt in your mouth.

Cheese Board of the Day \$14 - An assortment of fine cheeses served with mango chutney.

Charcuterie & Cheese Board \$31 - Local meats by Seed to Sausage include Genoa, Italian Ham and Calabrese with triple cream brie, sharp cheddar, blueberry compote, bacon jam, grained mustard, olives, candied nuts & grapes.



Appetizers

Fresh Oysters on the Half Shell - Served with a variety of sauces. One only **\$3** | Half Dozen **\$17** | Full Dozen **\$33**

French Onion Soup \$13 - Hearty beef broth with Sherry, Spanish onions, Swiss and Mozzarella.

Caesar Salad \$12 - add chicken **\$17** - add shrimp **\$21**
Crisp romaine tossed in asiago garlic dressing, croutons and Parmesan cheese.

Warm Goat Cheese Salad \$17 - add chicken **\$24** - add shrimp **\$26**
Candied walnuts, fresh strawberry slices and shaved onion are tossed with fresh mixed greens in a balsamic dressing finished with a warm goat cheese puck.

Bruschetta \$13 - Our house made fresh tomato & black olive salsa over crisp crostini with goat cheese. Drizzled with balsamic glaze.

Fried Camembert with Blueberry Compote \$18 - Panko breaded and deep fried camembert, with a soft center, served with a blueberry port wine & caramelized onion reduction.

Smoked Salmon Slices \$15 - Served with a fresh dill cream, capers, onions and baked crostini.

Spicy Crab Cakes \$15 - Fresh crab meat blended with herbs, shallow fried and finished with our lemon and garlic aioli.

Fried Calamari \$13 - Seasoned and deep fried tender calamari with a sour cream dill sauce.

Mussels \$15/with Fries \$18 - Steamed fresh Canadian mussels in your choice of sauce: Mirepoix with white wine & garlic OR our spicy Cajun style Creole tomato sauce OR creamy mushroom & leek sauce.

Spicy Fish Cakes \$13 - Fresh assorted fish blended with herbs, shallow fried and served with house tartar sauce.

French Fries \$6 - served with our lemon garlic aioli.

Sweet Potato Fries \$7 - Served with a roasted red pepper aioli.

Mains

Mains are served with our garlic & fennel dipping oil & fresh baked baguette

\$16

French Fries

Magnificent side order of striploin steak and (Caesar salad included)

Add sautéed mushrooms & caramelized onions **\$3**

Add Horseradish Crème Fraîche **\$3**

Upgrade to Poutine **\$5** or to Sweet Potato Fries **\$3**

Add sautéed garlic shrimp **\$9**

Add a Shrimp Skewer to any main entrée **\$6**

Chorizo Tacos \$19 - 2 flour tortillas, ground chorizo sausage, with black bean & corn salsa and fresh cilantro lime crema, served with fries.

Tortellini in Gorgonzola Cream Sauce \$25

Add chicken **\$32** - Add shrimp **\$35** Tortellini pasta stuffed with three cheeses: parmesan, ricotta and romano. Tossed in a rich gorgonzola cream sauce with gently sautéed cremini mushrooms and sweet red grapes, finished with fresh grated parmesan cheese.

Chicken Parmigiana Vineyards Style \$25 - A panko breaded chicken breast, fried and topped with mozzarella and marinara sauce with a blend of Italian herbs. Served with a creamy alfredo linguini.

Cajun Seafood Jambalaya \$29 - Succulent shrimp, squid, mussels, chicken, chorizo sausage, assorted fresh fish, sautéed in our tangy Creole sauce laced with southern spices and tossed in Cajun seasoned rice.

The following entrees are served with fresh seasonal vegetables and your choice of house rice, house made potato cake or french fries.

Citrus Glazed Salmon \$26 - Citrus & honey glazed salmon fillet on the bbq.

Shrimp & Scallops in Herb & Garlic Butter

Shrimp & Scallops **\$33** - Just Shrimp **\$30** - Just Scallops **\$35**
Succulent shrimp & deep sea scallops sautéed with bell peppers & fine herbs in garlic butter.

Swordfish Steak \$30 - Barbecued and finished with fresh mango mint salsa with a lime chili drizzle.

New York Striploin Steak \$39 - Cooked to perfection a AAA 10 oz striploin steak, served with horseradish crème fraîche.

18% gratuity is added on all parties over 8 guests.

Inquire about private wine & beer tasting events.

Please inform your server of any allergy or dietary concerns.

For a further selection of fresh fish or seafood items please request our Fish Market Menu.