



SOUPS & SALADS



Our signature soup
cream of roasted garlic and potato \$5.51

Chefs house salad with homemade dressing:
balsamic, blue cheese ranch, citrus or
soy sesame **Sm. \$6.31 Lg. \$8.81**



Caprese salad, balsamic dressed greens with
marinated tomatoes, bocconcini cheese,
cucumbers, peppers and onions **\$13.61**

Fresh market soup creation \$5.51

"Classic" caesar salad with bacon bits and
croutons **Sm. \$6.81 Lg. \$8.93**

Grilled calamari on a warm salad of peas,
corn, peppers and smoked bacon
with balsamic dressed greens **\$12.21**

Grilled vegetables, mushrooms & spinach
leaves, tossed in a soy sesame dressing
topped with goat cheese **\$12.82**

**Toppers ~Grilled tiger prawn skewer \$6.07, Grilled chicken breast \$5.31,
Salmon filet \$6.91, Goat cheese crumble \$4.71**

TASTE & SHARE

Bruschetta and four cheese flatbread
with aged balsamic drizzle
Sm. \$7.91 Full. \$14.91



Coconut prawns served with
lemon mandarin horseradish dip **\$11.74**

Crispy fried calamari
with a classic shrimp cocktail sauce **\$9.38**

Vegetable spring rolls
with sweet and sour sauce **\$8.91**

Nachos topped with 4 cheeses, diced
tomatoes, salsa and sliced black olives
drizzled with sour cream **\$11.91**
Add chilli \$3.91 Add chicken \$5.31
Add jalapenos \$1.95



Grilled chicken quesadilla
With baby spinach, avocado ranch
and 4 cheeses **\$9.81**

Hot gouda goat cheese dip ~ with grilled pita
breads and tortilla chips **\$10.96**



BBQ Chicken flatbread with goat cheese,
scallions and four cheeses
Sm. \$8.91 Lg. \$16.91

Chicken wing "Lollipops"
Hip marinated drumettes your choice of
BBQ, Buffalo butter or lime and sea salt
Sm. \$9.91 Lg. \$17.96

Crispy crab cakes with sweet corn puree,
lemon chipotle mayo and chilled carrot slaw
\$10.91

Steamed mussels with your choice of:
Havana- chorizo sausage, onions, garlic,
cerveza and tomatoes tossed in a marinara
sauce **\$9.83**

Italiano- grilled vegetable relish, garlic,
onions, basil and tarragon tossed in a white
wine vino cream sauce **\$10.83**

Appetizer sampler with spring rolls,
gouda fondue dip, chicken lollipops and
coconut prawns **\$24.02**

The Chef's Table

Let our Chef entertain you in culinary decadence with a menu designed just for you
with complimenting wine pairings

3 courses \$49 per person ~ \$69 with wine pairing

5 courses \$69 per person ~ \$99 with wine pairing

Minimum 2 guests. Monday through Thursday. By reservation only



Chef's Choice

Prices subject to applicable taxes



NOODLES

Crispy beef or chicken on top of broccoli, oyster mushrooms, Asian vegetables and chow mein noodles tossed in a teriyaki glaze **\$15.91**

Fettuccine with smoked chicken, semi sundried tomatoes and oyster mushrooms tossed in an Alfredo cream sauce **\$18.33**

"Bourbon street" penne with blackened chicken, shrimp, Andouille sausage and a vegetable trio tossed in a sambuca Cajun cream sauce **\$19.21**

Pad Thai with rice noodles, bean sprouts, peanuts, coriander and our signature pad Thai sauce **\$14.21**
Add chicken or shrimp \$3.93

Chipotle sirloin steak with papardelle noodles, corn, coriander, caramelized onions, peppers and mushrooms **\$18.96**

Classic spaghetti with semi sundried tomatoes, garlic, parmesan, bocconcini cheese and basil leaves tossed in a fire roasted tomato sauce **\$13.61**
Add mushrooms, grilled vegetables or meatballs for \$2.91

ENTREES

Olaf's Schnitzel served with citrus salad, potato brats and a lemon-caper salsa **\$17.69**

Chicken breast scallopini with roasted sweet potato frites and a Mediterranean salad finished with a lemon basil sauce and crumbled feta cheese **\$19.61**

Goat cheese and spinach chicken supreme on seasonal vegetables and potato crisps with cranberry sauce **\$19.21**

Cedar planked halibut scallopini topped with crab meat, potato crisps, sweet peas and lemon sauce **\$22.92**

"Shrimp birds" tiger prawns wrapped with chicken tenderloin, breaded and slow roasted with vegetable rice pilaf and semi sundried tomato rose sauce **\$22.94**

Pan seared salmon on crispy crab cake and salt baked potatoes with iced vegetable slaw, chipotle mayo and creamy corn puree **\$19.96**

"AAA" New York steak on potato puree & seasonal vegetables finished with crispy onions and our signature ragout sauce
8oz \$24.92 / 12oz \$34.21

add sautéed mushrooms **\$5.00**
 add peppercorn sauce **\$4.93**
 add shrimp skewer **\$6.07**

8 oz. Prime rib beef burger choice of soup, house salad or French fries **\$14.91**

Add candy onions, mushrooms, bacon or cheddar, each **\$0.91**

Slow braised lamb shank with lemon potato crisps, vegetable medley, roasted garlic and jager drunken raisins finished with natural jus **\$22.91**

Bordeaux braised boneless beef short rib on potato and parsnip puree with onion jam and horseradish cream **\$19.91**

"Fall off the bone" baby back ribs with house brewed BBQ sauce, 4 cheese mashed potatoes, vegetable medley and Cajun dusted onion rings **\$24.31**

 Chef's Choice

Prices subject to applicable taxes

SIDE DISHES

\$7 or \$5 with an entrée

Crushed Crispy Potatoes
Italian meatballs
Vegetable Chow Mein noodles
Sweet or Savoury French Fries
Sautéed Mushrooms
Mashed Potatoes
Vegetable Medley ~ grilled or sautéed

BEVERAGES

Soft drinks (20oz.)		2.96
Free refills between 11am-10pm		
Iced Tea (12oz.)		2.68
Juice (12oz.)		2.88
Milk/chocolate milk		1.91
HIP H ² O	(410ml)	2.79
HIP H ² O	(750ml)	4.70
San Benedetto Sparking	(750ml)	4.70
Voss sparkling	(375ml)	4.84
	(800ml)	8.34
Fiji Artesian Water	(500ml)	4.71
	(1Litre)	7.91
Virgin frozen cocktails		4.75
Virgin cocktails		3.75
Non alcoholic beer		2.95
Hot chocolate		2.23
Coffee		2.25
Free refills between 11am-11pm		
Tea		1.97
Cappuccino		4.25
Double cappuccino		5.05
Espresso		3.25
Double espresso		4.25
Coffee latte		4.25
Americano		3.95
Pure brew tea		3.95
Tea Latte		4.25



Chef's Choice

Prices subject to applicable taxes