



STARTERS

Chef's Platter - sampling of different appetizers	\$18	Our Famous Bang Bang Shrimp , Thai chili sauce dressed on slaw	\$15
Baked thin Flatbread , grilled chicken, pesto, broccoli, asparagus, asiago	\$16	Cream of Wild & Tame Forest Mushroom Soup	\$8
Baked Crab Dip , spinach & assorted cheese, toasted French baguette	\$13	Baby Spinach Salad with beets, goats cheese, candied walnuts, raspberry vinaigrette	\$13
Butterflied Chicken Wings , dry, mild Cajun style, blue cheese dip	\$14	Boston Pear salad , caramelized warm pear, pistachios, poppy seed walnut oil dressing	\$16
Duck Confit Tartlet , caramelized onion, goat cheese on cognac cream	\$15	Caesar salad , lemon garlic dressing, herbed croutons, parmesan	\$12
Sushi Tuna , prepared two ways... sesame seared & sesame seasoned & diced	\$18	Organic "Cookstown Greens" , sprout mix, hazelnut vinaigrette	\$15
Crispy fried Calamari , lemon garlic aioli	\$15		

MAINS

Fillet of Scottish Steelhead Trout filled with Queen Crab, panko crusted, lemon dill beurre blanc, crispy risotto cake, vegetables	\$29	Chicken Penne , mushroom, cream, parmesan	\$25
Grilled Lobster Tails (7/8 oz.) drawn butter, jasmine rice & vegetables	\$38	BBQ Pork Back Ribs , slow roasted, Bourbon flavoured, Yukon gold fries or Caesar	\$25
Seafood Penne with clams, shrimp, calamari, garlic, white wine, assorted cheese	\$28	Filet Mignon , grilled 8 oz. bacon wrapped, cognac cream, potato pancake, pan vegetables	\$36
Crab & Lobster Mezzaluna , rose sauce, parmesan cheese	\$27	Grilled Australian Rack of Lamb , confit fingerling potato, cherry tomato, chick peas, balsamic vinaigrette	\$37
Boneless Breast of Chicken , pecan crusted, filled with goat cheese, on a maple beurre blanc, organic carrots, mashed potato	\$27	Breast of Duck , prepared medium rare, pink peppercorn rum jus, Sweet and Yukon gold potato, pan roasted vegetables	\$29
Veal Scallopini , lightly breaded, brandy, cream, forest mushrooms, fresh herbs, butter, penne	\$28	Beef Short Ribs braised & thinly sliced, with caramelized shallot Port demi on Yukon gold mashed	\$25

Chef/Owner: Coos Uylenbroek
Sous-Chef: Michael Forget

(\$3.00 to split any item)	
Mushrooms & Onions	\$6.95
Green Peppercorn Sauce	\$2.95
Mushrooms only	\$7.95