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# ENTRÉES

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FILET MIGNON WITH POTATOES AND SEASONAL VEGETABLES 32,25 \$

A GRILLED 6 oz BEEF TENDERLOIN WITH A RED WINE & PORCINI MUSHROOM SAUCE

FILET MIGNON & LOBSTER TAIL AU GRATIN WITH  
ROASTED POTATOES AND SEASONAL VEGETABLES - 41,25 \$

A 4oz. BEEF TENDERLOIN SAUTEED WITH A RED WINE AND PORCINI MUSHROOM  
SAUCE AND A 4oz BROILED LOBSTER TAIL SERVED IN A GARLIC & BUTTER SAUCE

LAMB FRANCINE - 30,00 \$

FRESH ONTARIO HORMONE-FREE LAMB CHOPS WITH  
MUSHROOM AND LEEK RIBBONS FINISHED IN A POMEGRANATE GLAZE

ATLANTIC SALMON FILET & SEASONAL VEGETABLES - 23,50 \$

A 6oz. PAN SEARED ATLANTIC SALMON IN A BEURRE BLANC SAUCE  
SERVED WITH ROASTED POTATOES AND SEASONAL VEGETABLES

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# SECOND COURSE

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THIS QUANTITY IS SUFFICIENT AS A 2<sup>ND</sup> ENTREE PER PERSON.

IF YOU REQUIRE A MAIN ENTRÉE PORTION SIZE OF  
FISH PLEASE ORDER 2 TO 3 PORTIONS PER PERSON.

PESCE MISTO (FISH PLATTER) - 12,25 \$ PER PERSON

AN ASSORTMENT OF GRILLED SHRIMP (16/20), CALAMARI, SCALLOPS,  
AND A CALIFORNIA SALAD OF MIXED FIELD GREENS ALONG WITH RADICCHIO  
LETTUCE DRESSED IN OUR HOMEMADE BALSAMIC HONEY VINAIGRETTE

PESCE MISTO DELUXE (DELUXE FISH PLATTER) AND  
CALIFORNIA SALAD - 20,75 \$ PER PERSON

GRILLED SHRIMP (16/20), GRILLED CALAMARI, GRILLED SCALLOPS, STEAMED KING  
CRAB LEGS, 2 BROILED LOBSTER TAILS PER EVERY 3 PERSONS, AND A CALIFORNIA  
SALAD OF MIXED FIELD GREENS ALONG WITH RADICCHIO LETTUCE DRESSED IN  
OUR HOMEMADE BALSAMIC HONEY VINAIGRETTE

CALAMARI FRITTI APPETIZER - 11,00 \$ PER PERSON

SERVED WITH LEMON WEDGES