



Seasonal Features

Starters

Hot Langostino Naan Dipper

Langostino lobster meat mixed with jalapenos, bell peppers, chives & mozzarella, drizzled with ancho chipotle sauce. 10

Fried Shrimp Fritters

Organic spring mixed greens and creole tartar sauce. 9

Grainy Mustard Soy Glazed Chicken Skewers

Served on Asian slaw & crispy vermicelli. 9

Main

Cedar Planked Wild Coho Salmon

Spice rubbed and honey garlic glazed, accompanied by roasted fingerling potatoes & garden vegetables. 22

Braised Lamb Shank

In red wine tomato sauce, served with Yukon gold mashed potatoes & garden vegetables. 20

Chickpea Vegetable Stew

A savoury meal sized stew with fingerling potatoes and pita bread. 14.5

Murgh Kari

Indian chicken curry served with basmati rice & naan bread. 15

Baked Veal Cannelloni

Ground veal, spinach, onion garlic, and cheese in bechamel sauce served with Caesar salad & garlic bread. 16

Cajun Gator Burger

On a brioche bun with swiss cheese, onion ring, pickle and roasted red pepper remoulade. Served with steak cut fries & Caesar salad. 17