



MENU

Appetizer

Grilled Eel	\$10.00
Grilled eel with Yukon mashed potatoes, sesame oil, and a touch of teriyaki eel sauce	
Organic mushroom heads	\$9.00
Stuffed with fresh ricotta and mozzarella cheese	
Original French Julienne	\$9.00
Traditional French recipe, topped with fresh mozzarella cheese	
Bruschetta	\$8.00
French Baguette topped with fresh tomatoes, garlic, basil, virgin olive oil and balsamic drizzle	
Enoki Mushrooms	\$10.00
Sauted in organic butter, organic seasonings served with lightly grilled vegetables	

Main Course

Organic Chicken Breast	\$18.00
Oven baked organic chicken breast topped with fresh mushrooms, sautéed in white wine & herbs	
Aged Beef Angus Strip Loin Steak	\$20.00
14 oz steak served with sautéed mushroom prepared to taste	
Aged Beef Angus Rib Eye Steak	\$20.00
14 oz steak served with sautéed mushroom prepared to taste	
Rack of Lamb	\$20.00

Oven backed fresh Ontario lamb, marinated in balsamic vinegar, herbs and spices.	
Pasta - Penne or Spaghetti with Seafood	\$20.00
Sauces; Alfredo sauce, Tomato basil, Rose .	

Salads

Caprese salad	\$11.00
Bocconcini cheese, red tomatoes, pine nuts topped with fresh basil & extra virgin olive oil, balsamic drizzle	
Organic greens	\$9.00
Cherry tomatoes, organic olive oil, balsamic, vinegar, pesto sauce	
Goat Cheese	\$11.00
Fresh Roma tomatoes, with warm goat cheese, organic greens, extra virgin olive oil, balsamic drizzle.	
Caesar Salad	\$9.00
add grilled chicken breast for \$3.00	
Greek Salad	\$9.00
add grilled chicken breast for \$3.00	

Fish

Lemon Zested Black Cod	\$20.00
Oven baked fresh black cod with freshly squeezed lemon and herb sauce	
Chilean Sea Bass	\$20.00
Lightly fried and oven finished, with a touch of lemon juice	
Spigola (European Sea Bass)	\$20.00
Whole fish , oven baked with herbs and spices	
Peppercorn Tuna Steak	\$20.00
Peppercorn wrapped tuna with a touch of sesame oil	

Seafood Plate \$20.00

Grilled Tiger Shrimp, Scallops and Calamari

Fine Cheeses

Fine Cheese Plate \$12.00

Asiago hard cheese, Italian organic Parmigiano Reggiano cheese, Italian Romano Lupa cheese Pecorino

Soups

Seafood Soup \$6.00

Mildly spicy broth with a combination of shrimp, crab, fish and rice noodles

Soup of the day \$6.00

please ask your server