



Patio Dinner Menu

Farmhouse Salad

Estate Greens, Cherry Tomato, Cucumber, Carrot, Pickled Red Onion, Seasonal Vinaigrette
\$9

Kale Caesar

Baby Kale, Prosciutto Crisps, Parmesan Tuile, Confit Garlic Aioli, Preserved Lemon
\$13

Smoked Salmon

House Cured and Smoked Atlantic Salmon, Dill Crème Fraiche, Cherry Tomato, Cucumber, Pickled Red Onion, Pickled Fennel, Fried Caper, Lemon, Crostini
\$16

Charcuterie

Prosciutto, Dry Cured Sausage, Country Pâte, House Pickles, Preserves, Crostini
(Add Cheese \$13)
\$19

East Coast Oysters

Half Dozen, Lemon, Red Wine Mignonette, Maple Hot Sauce, Pickled Horseradish
\$15

Mussels

1lb PEI Mussels, Shallot, Cherry Tomato, White Wine Butter, Grilled Bread
\$14

Shrimp Carbonara

House made pasta, BC White Shrimp, Bacon Lardon, Soft Poached Egg, Parmesan Tuile
\$28

Beef Tenderloin

Dauphinoise Potato, Seasonal Vegetable, King Oyster Mushroom, Beef Jus
\$38

Gnudi

Handmade Ricotta Gnocchi, Seasonal Vegetarian Garnish, White Wine Butter
\$24

Fresh Catch Feature

Chef's Creation Based on the Fishermans' Luck
MP

Coq Au Vin

Cabernet Sauvignon Braised Chicken Leg, Bacon Lardon, Button Mushroom, Pearl Onion, Seasonal Vegetable, Aligot Potato
\$27