

# DINNER MENU

## TAPAS



<b>Chips &amp; Dip</b>	Warm blend of Italian cheeses, artichokes, sun dried tomatoes and pieces of tender crab served with grilled flat bread.	<b>13.97</b>
<b>Citrus Salmon</b>	Salmon filet home cured with vodka, citrus and dill served with grainy mustard potato salad and grilled asparagus with saffron infused vinaigrette.	<b>13.97</b>
<b>Grilled Calamari</b>	Lemon grilled calamari stuffed with shrimp and sun dried tomatoes, sliced over basil and olive vegetable ratatouille with balsamic and red pepper drizzles.	<b>11.97</b>
<b>Edamame</b>	Young soy beans steamed and tossed with Thai ginger infused salt.	<b>6.97</b>
<b>Shrimp &amp; Corn Fritters</b>	Golden fried shrimp and jalapeno roasted corn fritters served with an arugula, avocado, red pepper and sprout salad with pineapple tartar sauce dip.	<b>11.97</b>
<b>Panko Tuna</b>	Nori wrapped fresh tuna loin, sesame panko crusted, flash fried rare, served with seaweed salad, wasabi aioli, citrus soy and red onion pickled ginger.	<b>14.97</b>
<b>Asian Ribs</b>	St Louis pork ribs tossed in a sweet chili soy and cilantro glaze served over toasted sesame udon noodle vegetable salad.	<b>11.97</b>
<b>Macadamia Nut Brie &amp; Fruit</b>	Chilled seasonal fresh fruit and berries served with lemon grilled endive, blueberry cinnamon compote and balsamic reduction topped with macadamia nut crusted brie.	<b>11.97</b>
<b>Bruschetta</b>	Our daily bread grilled with basil pesto, topped with sauteed vine ripened tomatoes, cherry tomatoes, roasted garlic, shallots and shaved parmesan.	<b>7.97</b>
<b>Thai Mussels</b>	Green curry coconut cream simmered with carrot, scallion, cilantro and succulent fresh P.E.I mussels.	<b>13.97</b>
<b>Mushroom Pinwheel</b>	Roasted mushrooms, tomato salsa, goat feta, and cheese blend rolled and baked in a sun dried tomato tortilla.	<b>9.97</b>
<b>Duck Spring Roll</b>	Spring roll filled with duck leg confit, sauteed fennel and Granny Smith apple served over 5-spiced vegetable slaw and maple chipotle BBQ sauce.	<b>10.97</b>

## SOUP & SALAD

<b>Seafood Chowder</b>	Rich creamy seafood broth with fennel, carrots, squash, leeks and potatoes with fresh daily seafood.	<b>Tapas 7.97 Large bowl 10.97</b>
<b>Soup Tureen</b>	Our daily soup.	<b>Tapas 4.97 Large bowl 7.97</b>
<b>Baby Green</b>	Young greens topped with cherry tomatoes, cucumber, red onion, sweet peppers, shaved butternut squash and candied pecans, dressed with sun dried tomato herb vinaigrette.	<b>Tapas 5.97 Grande 8.97</b>
<b>Mediterranean</b>	Grilled seasonal vegetables tossed with Kalamata olives, cucumber, cherry tomatoes, red onion, artichokes and goat feta over spinach.	<b>Tapas 6.97 Grande 9.97</b>
<b>Caesar</b>	Crisp romaine hearts tossed in a lemon and roasted garlic Caesar dressing topped with basil wheat croutons, prosciutto crisp, roasted roma tomatoes and shaved parmesan.	<b>Tapas 5.97 Grande 8.97</b>
<b>Roasted Beet &amp; Orange</b>	Herb roasted beets tossed with orange segments and sweet red onion in honey balsamic vinaigrette served over baby greens and spinach topped with pistachio dusted goat cheese.	<b>Tapas 6.97 Grande 9.97</b>
	<b>add grilled chicken breast, fried oysters or garlic prawns</b>	<b>5.97</b>
<b>Salmon Bocconcini</b>	Citrus pepper grilled salmon topped with crispy onions served over vine ripened tomatoes, bocconcini cheese, baby greens and red onion, drizzled with balsamic and basil pesto olive oil.	<b>21.97</b>

**tax not included**

# DINNER MENU

## ENTREES

<b>Lamb shanks</b>	Our signature dish, slowly braised with aromatic vegetables, red wine and fresh herbs served over roasted garlic mash and grilled vegetables.	<b>23.97</b>
<b>Roast Chicken Roulade</b>	Bacon roasted chicken breast rolled with roasted peppers, brie and apricots with sauteed greens and pan fried potato rosti cake with red onion chutney and sage port jus.	<b>21.97</b>
<b>12oz Rib Eye</b>	Porcini mushroom dusted, char-grilled, served with roasted baby potatoes, sauteed wild mushrooms, spinach and cherry tomatoes topped with truffle infused garlic basil butter.	<b>29.97</b>
<b>8oz Sirloin</b>	Herb rubbed, char-grilled and served with roasted garlic mash and grilled vegetables with Jack Daniels flamed green peppercorn sauce and crispy onions.	<b>25.97</b>
	<b>add to steaks choice of garlic prawns or fried jumbo oysters</b>	<b>5.97</b>
<b>Prawns Tempura</b>	Jumbo black tiger prawns fried with sesame tempura batter served with stir-fried baby bok choy, vegetables and udon noodles with red pepper sweet and sour sauce.	<b>23.97</b>
<b>Crab Crusted Salmon</b>	Crab and parmesan crusted Coho salmon served over scallop, basil, cherry tomato and garden pea risotto with balsamic and extra virgin olive oil.	<b>22.97</b>
<b>BBQ Ribs</b>	Spice rubbed baby back ribs slowly cooked with maple chipotle barbeque sauce served with roasted baby potatoes and vegetable slaw.	<b>half rack 14.97 full rack 21.97</b>
	<b>add blackened mahi mahi</b>	<b>8.97</b>
<b>Pork Loin Chop</b>	Char-grilled, maple mustard glazed, with caramelized apple balsamic demi served with roasted garlic mash and grilled asparagus.	<b>19.97</b>
<b>Hara Masala Curry</b>	Seasonal vegetables simmered in a cilantro and spinach flavored cashew and yogurt curry sauce served with lemongrass basmati rice, cucumber raita and poppadom crisp.	<b>15.97</b>
	<b>add chicken breast or tiger prawns</b>	<b>5.97</b>
<b>Blackened Mahi Mahi</b>	Pan seared spice rubbed fish filet topped with tomato avocado salsa and lemon aioli served with saffron rice and grilled zucchini topped with frizzled plantain.	<b>19.97</b>

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### PASTAS

<b>Chicken Fusili</b>	Sauteed bacon, chicken and wild mushrooms with roasted peppers, fresh herbs and roasted shallots in a white wine roasted garlic cream, finished with smoked gruyere and green onions.	<b>17.97</b>
<b>Seafood Paperdelle</b>	Tiger prawns, scallops and mussels tossed with dill, red onion, garden peas, and zucchini ribbons in a rose crab cream sauce topped with goat feta.	<b>19.97</b>
<b>Penne Arrabiata</b>	Chorizo sausage, roasted garlic, shallots, fresh herbs with lean ground beef in a spicy chipotle tomato sauce finished with aged white cheddar.	<b>16.97</b>
<b>Portobello Ravioli</b>	Portobello mushroom and cheese filled whole wheat ravioli tossed in a fresh basil cream sauce, topped with a three tomato compote and shaved parmesan cheese.	<b>15.97</b>
<b>Thai Noodles</b>	Chicken breast, tiger prawns, scallops and mixed vegetables, with egg noodles in a medium spiced coconut peanut sauce with fresh cilantro, bean sprouts, toasted peanuts and lime.	<b>18.97</b>

### PIZZAS

**all our pizzas are made with home made whole wheat crust, sauces and specialty cheeses**

<b>Mediterranean</b>	Chorizo sausage, spicy ground beef, fresh basil, artichokes, cherry tomatoes, olives, mixed cheeses and marinara sauce.	<b>18.97</b>
<b>Vegetarian</b>	Grilled vegetables, spinach, cherry tomatoes, pesto sauce with goat feta and parmesan cheeses.	<b>17.97</b>
<b>Chicken &amp; Wild Mushroom</b>	Chicken breast, wild mushrooms, roasted garlic, maple pepper bacon and red pepper with marinara sauce and mixed cheeses.	<b>18.97</b>
<b>Cajun Prawn</b>	Cajun spiced tiger prawns, red onion, avocado, roasted roma tomatoes, cilantro, chipotle sauce and mixed cheeses.	<b>19.97</b>
<b>Prosciutto &amp; Arugula</b>	Mixed cheese, fresh basil, red onion, marinara sauce, topped with arugula and shaved prosciutto ham.	<b>18.97</b>
<b>Asian Duck</b>	Slow cooked duck leg, bean sprouts, sweet peppers, pineapple, green onion over chipotle sauce with mixed cheeses finished with toasted sesame and hoisin.	<b>18.97</b>

### GOURMET BURGERS

**served with a choice of roasted baby potatoes, baby greens or Caesar salad**

<b>Gourmet Burger</b>	Lean ground prime rib patty topped with roasted mushrooms, maple pepper bacon, cheese blend and crispy onions on a Kaiser bun with lettuce, tomato, red onion, Dijon mayo and a pickle.	<b>13.97</b>
<b>Mahi Mahi Burger</b>	Cajun spice grilled mahi mahi filet served on a Kaiser bun with lemon aioli, pea shoots, tomato salsa and avocado.	<b>14.97</b>
	<b>add jumbo fried oysters</b>	<b>5.97</b>

## COCKTAILS & DRINKS

### MARTINIS

**two ounces, shaken not stirred**

**7.97**

<b>The Classic</b>	Gin or vodka, drizzle of vermouth, olives or a twist.
<b>OK Sunset</b>	Peach schnapps, chardonnay, fruit juices, cherry garnish.
<b>Lake Breeze</b>	Vodka, melon liqueur, grapefruit and cranberry juice, lime squeeze.
<b>Blue Heaven</b>	Dark rum, amaretto, blue curacao, pineapple juice, lime squeeze.
<b>Lemon Drop</b>	Limoncello, vodka, lemonade, sugar rim, lemon squeeze.
<b>Raspberry Rhapsody</b>	Raspberry vodka, sourpuss, cassis, cranberry juice, soda and lime squeeze.
<b>Bad Apple</b>	Vodka, apple sourpuss, butter ripple schnapps, apple juice and peel.
<b>Derry Kid</b>	Jameson's Irish, Baileys, creme de menthe, cola, chocolate shavings.
<b>Champagne</b>	Vodka, freixenet, strawberry puree, orange squeeze.

### NATIONAL COCKTAILS

**built with two ounces**

**7.97**

<b>Mojito</b>	White rum, bruised mint, sugar, soda, lime squeeze.
<b>Puerto Gold</b>	Olmecca gold tequila, cointreau, orange juice, 7-up, cherry garnish.
<b>Hurricane</b>	Appletons and dark rum, amaretto, orange and pineapple juice, grenadine and pineapple cherry garnish.
<b>Midori Sling</b>	Gin, pomegranate and melon liqueur, lime and soda, lime squeeze.
<b>Pimm's Cup</b>	Pimm's #1, vodka, lemonade, ginger ale, cucumber garnish.
<b>Lynchburg Lemonade</b>	Jack Daniels, triple sec, lemonade, ginger ale and lemon squeeze.

### MINSTREL SANGRIA

**a quenching blend of red wine, triple sec, fruit juices and a splash of soda**

By the glass **5.47**

By the pitcher **16.97**

### MOCKTAILS

<b>Cool Bro</b>	Chilled orange juice, cream and chi chi flavours, garnished with a fresh orange squeeze.	<b>2.97</b>
<b>Ocean Spray</b>	Cranberry and orange juice with a splash of soda and a fresh lime squeeze.	<b>2.97</b>
<b>Valley Froth</b>	Strawberry puree, fruit juices and a splash of cream blended with cherry juice and garnished with an orange squeeze.	<b>3.97</b>
<b>Infused</b>	Choice of lemonade or ice tea infused with peach or strawberry puree.	<b>2.97</b>