



**PASTA &
RISOTTO**

Rigatoni ala Bolognese

Meat ragu in a tomato sauce & parmigiano cheese

\$17

Linguini ala Vongole

Littlenecks clams over linguini pasta, in a garlic white wine sauce

\$20

Risotto ai Funghi

Assorted wild mushrooms, parmesan cheese & black truffle oil

\$18

Seafood Linguini

Linguini pasta with shrimp, scallops, clams & mussels in a garlic white wine sauce

\$22

**FROM
THE SEA**

Salmon Burger

Fresh salmon, herbs, mustard, scallions, served in a brioche bun with french fries and mixed green salad

\$15

Moules Frites

PEI mussels in a garlic white wine sauce served with a side of french fries

\$18

Grilled Atlantic Salmon

Served with assorted vegetables, mashed potato & dijon sauce

\$22

Pan Roasted Red Snapper Filet

Served with sauteed garlic kale, raisin, mash potatoes & provencale salsa

\$25

Grilled Jumbo Prawns

Served with house rice, sautéed spinach, roasted tomato & cognac sauce

\$26

**FROM
THE LAND**

The Blue Burger

9 oz angus beef, topped with blue cheese, sautéed mushrooms, served in a brioche bun with french fries

\$15

Chicken Milanese

Served with arugula salad, cherry tomato & lemon dressing

\$16

Braised Lamb Shank

Served over mashed potato, carrot, onion & lamb sauce

\$21

Steak frites "au poivre"

Grilled 12oz NY steak, served with french fries, roasted tomato & peppercorn sauce

\$22

Grilled Filet Mignon

90Z angus beef tenderloin, served with mashed potato, haricots vert & peppercorn sauce

\$27

Crispy Duck à L'orange

Roasted half duck, served with potato gratin, ratatouille & sauce à l'orange

\$26