

EVERY TUESDAY

“DATE NIGHT”

\$58 for two to share
with bread & butter

House Salad (v)

spring greens, roasted beet, candied walnuts, lemon vinaigrette

Or

Black Bean Dip (v)

pico de gallo, sour cream, crackers

Or

Cured Bruschetta (v)

sun-dried & grape tomatoes on focaccia, basil, balsamic glaze
add goat cheese +4.



Slow-braised Beef

rosemary & garlic pomme purée, carrot duo, demi-glace

Or

Duck Confit

corn & edamame savoury pancake, blueberry relish, port jus

Or

Wild Mushroom Ravioli (v)

braised leeks, mushroom reduction, truffle mascarpone chantilly
add scallops +7. each



Chocolate Bread Pudding

milk chocolate mocha sauce

Date Night Wine Features

Pinot Grigio, Ogio, Terre Siciliane, Italy \$42

or

Malbec, Andeluna “1300” Argentina \$43

or

Cava, Varias “Genui” Brut Nature NV, Spain \$42

EVERY WEDNESDAY

WINE WEDNESDAY
30% Off All Bottles!



EVERY THURSDAY

ROAST BEEF FEATURE

AAA Prime Rib Roast

herb & crushed black pepper crusted,
with creamy potato dauphinoise, glazed carrots,
yorkshire pudding, demi-glacé
dijon horseradish crema.
6oz. \$37. 10 oz. \$46.



WEEKEND BRUNCH

SATURDAY & SUNDAY

Please Join Us
11 am - 3 pm