

TASTE OF FALL PRIX-FIXE DINNER

STARTERS

please select one

DAILY SOUP

chef's daily creation

WATERMELON BASIL TOMATO SALAD

fresh arugula, creamy feta cheese, basil,
tangy citrus vinaigrette

LITTLE GEM CAESAR SALAD

classic caesar dressing, croutons, grana padano

VEGETABLE TEMPURA

chef's selection of local vegetables, tempura battered,
served with chili ponzu sauce

FRIED CALAMARI* +4

with sauteed peppers & tomatoes, marinara sauce or
roasted garlic aleppo pepper aioli for dipping

CRAB CAKE* +9

lump crabmeat, tartar sauce, petit salad

BBQ BABY BACK PORK SPARERIBS* +3

honey bbq sauce, mango habanero salsa

MAIN

please select one

SPICY HONEY GLAZED SALMON FILET

roasted baby bok choy with oyster mushrooms,
carrot-ginger puree, spicy honey garlic glaze

GRILLED BONE-IN PORK CHOP

bacon and beer braised cabbage,
fresh cranberry beans, grainy mustard honey jus

STATLER CHICKEN BREAST SALTIMBOCCA

stuffed with prosciutto and gruyere cheese, served
with house made fettuccine pasta,
mushrooms, leeks, chicken au jus

CRAB CAKE SANDWICH

LTO, brioche bun, tartar sauce, french fries

ROASTED CORN & MUSHROOM RAVIOLI

housemade ravioli stuffed with ricotta & parmesan
cheese, roasted garlic scape pesto cream

6 oz. ANGUS HANGER STEAK* +6

garlic mashed potatoes sauteed broccoli,
mushroom cream sauce

GRILLED LAMB LOIN* +8

served with leek and purple potato puree, zucchini,
shishito peppers, bordelaise sauce

6 oz. ANGUS TENDERLOIN FILET* +18

creamed spinach, potato-gruyere croquette,
sauce au poivre

DESSERT

please select one

LEMON POSSET

TIRAMISU

PEACH CRUMBLE house vanilla bean ice cream

HOUSEMADE ICE CREAM OR SORBET

TWO-COURSE | choose any two courses

\$32** per person

THREE-COURSE

\$40** per person

*Upcharges will be added to the starting price.

**Tax + gratuity is not included.

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.
may increase your risk of foodborne illness.