

# A la Carte

## MENU

### Shrimp Fettucine / \$19

served with your choice of alfredo or rose sauce

### Spaghetti & Meatballs / \$17

classic spaghetti & meatballs topped with housemade bolognese sauce, shaved parmigiana, & served with garlic bread

### Jr. Chicken Parmigiana / \$16

6oz chicken parmigiana with savoury tomato sauce, mozzarella gratinata, served with lemon fettucine & steamed broccoli

### Vegetarian Rigatoni / \$15

wilted baby spinach, mushrooms, onions, garlic, topped with savoury vegetable stock & shaved parmigiana

**ADD PROTIEN FOR \$5.00**

### 8oz N.Y Striploin / \$24

served with mushroom gravy, buttery green beans, & your choice of garlic mashed potatoes or french fries

### Braised Lamb Shank / \$25

beer & wine braised lamb shank with cremini mushrooms & barley pilaf, topped with rosemary demi-glace

### Sweet Chili Salmon / \$26

sweet chili grilled salmon on coconut infused rice, served with julienne peppers & carrots

### Stuffed Chicken Roulade / \$22

chicken breast stuffed with double smoked bacon, shallots, parmigiana, & spinach, on charred golden potatoes, topped with tomato chutney

### Mussels / \$16

1lb of steamed mussels with white wine savoury broth, served with garlic bread

**TOMATO BROTH AVAILABLE UPON REQUEST**

### Hot Nicoise Salad / \$22

fresh seared rainbow trout, green beans, black olives, cherry tomatoes, & fingerling potatoes, topped with honey dijon vinaigrette

### Duck Salad / \$26

braised duck breast on a crisp frisee & arugula salad, drizzled with lyles golden vinaigrette



## EXTRAS

### Starter Caesar Salad / \$3

### Starter Chef's Salad / \$3

### Starter Mixed Greens Salad / \$3

### Starter Broccoli Salad / \$3

### Side Garlic Bread / \$2