



Starters

Harira soup Moroccan lamb and lentils soup with lemon and fresh coriander **11**

Root vegetable salad cooked beets, carrots and potatoes, goat cheese and mix leaves **8**

Classic Caesar House made Caesar dressing, romaine lettuce, crispy bacon and garlic croutons **8**

Sea scallops garlic, butter and white wine, grenadine reduction and apple salad **12**

Charcuterie board cured and airdried meats, moose and voie-gras sausage and pickled gherkins **18**

Shrimps cocktail home made cocktail sauce, tiger shrimps and avocado salad **14**

Nduja mussels west coast mussels, marinara sauce and spicy Spanish sausage **18**

Mains

Chicken cordon blue prosciutto and swiss cheese stuffed chicken breast, breaded and fried, garlic mashed potatoes and grilled kale **28**

Atlantic salmon marinated and pan seared salmon, green beans and dill hollandaise sauce **32**

Codroy valley lamb braised lamb masala, served with Goat cheese mashed potato, lamb jus and sumac spinach **32**

Vegetable parmesan layered vegetable, shaved parm, marinara and pesto sauce **22**

8/12/16 oz English cut sirloin steak parm fries, veal jus, mushrooms and onions **28/35/42**

6/10 oz Tender loin sautéed spinach, shallots jus and creamy mashed potatoes **38/46**

Sweets

Honey and whiskey mousse **7**

Blueberry cheese cake **7**

Vanilla crème Brule **7**