

ENTREES

Grilled 10oz AAA Ribeye Steak (GF) \$58

Served with potato gratin or French fries & seasonal roasted vegetables
Choose from bordelaise sauce or blue cheese sauce

Oven Roasted Rack of Lamb \$68

Herb-crusted, half rack of lamb with rosemary pan jus
Served with potato gratin & organic roasted vegetables

Braised Beef Short-Ribs (GF) \$45

Braised Angus Beef, boneless short ribs
Served with garlic mashed potatoes & seasonal vegetables

Grilled Chicken Supreme (GF) \$39

Rosstown Farms chicken breast supreme with chimichurri
Served with seasonal roasted vegetables & fingerling potatoes

Linguini Alle Vongole \$35

Fresh Manila clams, grape tomatoes, chilli flakes, herbs & white wine
Served with grilled garlic bread

West Coast Seafood Pasta \$39

Mussels, shrimp, bay scallops, gently glazed in lemon vodka, cream sauce & dill
Served with grilled garlic bread

Pan Seared Local Lingcod (GF) \$41

Served with Spanish risotto, grilled asparagus, lobster Beurre Blanc, shaved fennel

Filo Wrapped Curry Lentils (V) \$28

Served with butternut squash puree & roasted root vegetables

*Please let your server know if you have a Gluten allergy
as some of our dishes are served with bread*