

# **ENTREES**

#### Oven Roasted Chicken (GF) \$36

Oven roasted Rossdown Farms chicken supreme, with a tarragon demi-glaze and mixed mushrooms. Served with potato gratin & seasonal vegetables

## **Braised Beef Short-Ribs (GF)** \$45

Boneless Angus Beef short ribs, braised in red wine. Served with confit garlic mashed potatoes & seasonal vegetables

#### Braised New Zealand Spring Lamb Shank (GF) \$38

Lamb shank with Moroccan spices, tomatoes, chickpeas, dates, pomegranate and fresh mint. Served with garlic mashed potatoes & root vegetables

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

Served with bordelaise or blue cheese sauce, potato gratin & seasonal roasted vegetables

#### West Coast Seafood Pasta \$38

Local seafood, gently glazed in lemon vodka and fennel cream sauce.

Served with grilled garlic bread

Fish of the Day \$Market Value

Please ask your server about today's catch

#### 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

Menu created and handcrafted by Executive Chef Frederic Haut-LaBourdette