

The Evening in Exile

Appetizers

Soup
Of the day 9

Smoked Salmon Mousse
Smoked Salmon Mousse | Grilled Bread | Fried Capers | Olive Oil | Charred Lemon 16

House Salad (GF) (Add Chicken 6)
Cucumber | Pickled Beets | Red Onion | Tomato | Candied Pecans | Feta | Hoisin Vinaigrette Dressed Greens 15

Lamb
Roasted Lamb Meatballs | Sweet Curry Yogurt | Chimichurri | Warm Naan 14

Olives and Cheese
Warm Marinated Mixed Olives | Whipped Goat Cheese | Smoked Cheddar | Grilled Bread 14

Pad Thai Brussel Sprouts
Fried Brussels | Pad Thai Sauce | Toasted Peanuts | Green Onion 13

Scallops
Pan Seared Scallops | Carrot Puree | Bacon, Green Pea and Lemon Butter 18

Pulled Beef Tostada
Braised Beef | Cilantro | Pickled Onion | Feta | Tomato 12

Mains

Lasagna
Moose Bolognese | Lasagna | Mozzarella
Cesar Salad | Garlic Bread 33

Ribs
Pork Ribs | Mustard BBQ Sauce | Purple Slaw
Roasted Potato Wedges Half 27
Full 34

Sole
Pan Fried Sole | Turmeric Rice Pilaf | Lemon, Capers and Herb Butter
Daily Vegetables 32

Cod
Pan Fried Cod | Savory Garlic Mashed Potato
Mustard Pickle Remoulade | Daily Vegetables 30

Beef
Grilled Beef Tenderloin | Brown Butter Sweet Potato Puree
Onion Hay | Local Mushroom Demi | Daily Vegetables 47

Chicken
Mushroom, Bacon and Thyme Stuffed Chicken | Roasted Fingerlings
Lemon Savoury Cream | Daily Vegetables 34

Duck
Spicy Soy Glazed Crispy Duck | Hot Hoisin Noodle | Pickled Vegetables
Toasted Peanuts | Cilantro | Green Onion 43