Wine Cellar

Appetizers

Calamari Fritti $19
squid rings dredged in flour and deep fried crispy, served with a marinara sauce

Citrus Salad $17
mixed greens, orange segments, cherry tomatos, pickled fennell and citrus dressing

Seafood Chowder $13
assorted seafood and potato in a rich veloute

Spanish Mussels $22
Newfoundland mussels cooked in a chorizo flavored tomato sauce with sourdough bread.

Caesar Salad $16
crisp romaine lettuce tossed in a house made Caesar dressing with fresh shaved parmesan, house croutons and maple glazed lardons

Spiced Butternut Bisque with Crab Cake $17
homemade crab cake served with flavorful butternut bisque topped withj chili oil and frizzled onions

Duck Croquettes $ 19
crispy fritters made with duck confit, cream cheese, cheddar, jalapenos and green onion served with cilantro lime crema

Brie En Croute $18
brie cheese wrapped in phyllo pastry and baked topped with chipotle honey and pistachio crumble

Main Course

Cod $34
harissa marinated cod, char broiled and served with green pea and lemon risotto

Salmon $34
pan seared salmon with linguini in a creamy garlic sauce with sundried tomatoes and spinach

Chicken $32
pan seared chicken breast with a creamy peppercorn sauce, served with truffle, mushroom and parsley mashed potato

Shrimp and Scallops Gnocchi $36
shrimp and scallop gnocchi in a curried coconut milk sauce

Lamb Shank $42

slow braised lamb shank served with a jerk flavored demi and iris whipped potatoes

Seafood Selection $37
3oz salmon 3oz cod 3 shirmp and 1 crab cake

Truffle Mushroom Linguini $28
Mushroom Linguini
Add Chicken $7 or Shrimp 3 or 5 $16/21

From The Grill

Rib Eye

10 oz $54
14 oz $69

Tenderloin

7 oz $54
10 oz $72

Striploin

8 oz $44
12 oz $54

Additions

Shrimp 3 or 5 $16/21
Mushrooms or Onions $5
Extra Sauce $5

Choice of chefs signature sauces:

peppercorn, creamy mushroom& parm sauce
classic barbeque
classic demi

Served with choice of:

garlic risotto, baked, whipped, house cut fries or roasted red potatos

Enhancements $5

Irish whipped
loaded baked potato
sweet potato fries
parm fries
truffle mushroom risotto

WINE LIST

by the glass 6oz / 8oz Pour

Red

Graffigna Malbec 9.50 / 13.50
19 Crimes Cab/Sauv 12.75 / 16.75

White

Graffigna Pinot Grigio 9.50 / 13.50
Lindeman's Bin 65 Chardonnay 9.00 / 13.00
Casillero Reserva,Sauv Blanc Chile 8.75 / 12.75

750 ml Red Wine

Bolla Valpolicella, Italy 45
Fat Bastard Pinot Noir, France 43
19 Crimes Cabernet Sauvignon, Austrailia 51
Lindemans Bin 50 Shiraz, Australia 35
McGuigan Black Lable Shiraz, Australia 36
Kilikanoon The Lackey Shiraz, Australia 46
Graffigna Centen. Malbec , Argentina 39
Campifiorin, Masi, Italy 60

750 ml White Wine

Casillero Reserva,Sauv Blanc Chile 39
Graffigna Pinot Grigio, Argentina 38
Bolla Pinot Grigio, Italy 40
Lindeman's Bin 65 Chardonnay, Australia 35

Sparkling Wine

Ruffino Prosecco, Italy 50
Spumante Bambino, Canada 30

Sangria

White - peach schnapps, vodka, white wine, pineapple juice, 7Up 13.75
Red - cognac, cointreau, red wine, cranberry juice, ginger ale 15.50

Martini

Gin or Vodka - vermouth, olives 10
Grey Goose Vodka 18.95
Green Apple -green apple vodka, lemon juice 9.75
Banana Split - crème de banane, crème de cacao, vodka 10
Woo Woo - vodka, peach schnapps, cranberry juice 9.75