

# appetizers

**south western comfort soup** \$4  
a spicy vegetarian soup of black beans, ginger and tomatoes, garnishes with chipotle crème

**home made soup** \$4  
created fresh daily

■ **baked brie** \$9  
brie cheese and walnuts in a phyllo pastry, served with a port raspberry coullis

**Thai spring rolls** \$8  
chicken, shrimp, glass noodles, mushroom and carrot wrapped in Thai pastry, served with sweet and sour dipping sauce

## salads

**warm mushroom salad** \$9  
with portobello, shiitake and oyster mushrooms, served with mixed greens, goats cheese and balsamic vinaigrette

■ **pear salad** \$8  
with maple dressing, pecans, aged blue cheese and spiced poached pear on baby spinach

**baby leaves** \$6  
mixed baby leaves, garnished with tomato, bermuda onion and cucumber with a mango vinaigrette house dressing

**caesar salad** \$6  
romaine leaves with a creamy garlic dressing, bacon and herbed croutons

**grilled red pepper salad** \$8  
grilled red peppers on a bed of baby greens, topped with goat cheese and garlic bread, drizzled with herb olive vinaigrette

**greek salad** \$8  
lettuce, tomatoes, cucumber, red onion and green pepper topped with feta cheese and kalamata olives

**baby spinach salad** \$6  
tomato, mushrooms, bermuda onions and alfalfa sprouts served with a dill ranch dressing

**add grilled or cajun chicken** \$7  
**add blackened or grilled salmon** \$7

**bruschetta and feta** small \$6 large \$8  
tomato, onion and herbs in scented olive oil, topped with three cheeses and baked on calabrese bread

**hummus** \$5  
chick pea dip, served with warmed pita bread

**artichoke and spinach cheese dip** \$6  
served with warm pita bread

**beef carpaccio** \$8  
thinly sliced, marinated angus beef, served with olive oil, lemon and shaved asiago cheese

**fried calamari** \$12  
lightly seasoned and fried golden brown, served with a yogurt dipping sauce

**guacamole dip and mango salsa** \$9  
served with pita chips for dipping

**crab cakes** \$9  
crab, onions and Yukon gold potato combined to make delightful cakes served with green Thai chili sauce

**beech mussels** \$10  
smoked bacon, sundried tomatoes and green onion in a white wine garlic cream sauce or fresh basil plum tomato sauce

**garlic shrimp** \$9  
jumbo shrimp baked with herbed garlic butter

**shrimp and calamari** \$12  
black tiger shrimp, calamari, bacon and watercress sautéed in wasabi flavoured butter, served with warmed naan bread

## kids menu

**mini cheese pizza** \$5

**grilled cheese and fries** \$5

**chicken fingers with fries** \$5

**burger with fries** \$5

**penne pasta** \$5  
with tomato or alfredo sauce