

after dinner menu

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

bruschetta and feta small \$6 large \$8

baked calabrese, tomato, onion, basil, infused jalapeno oil, feta and two cheeses

thai spring rolls \$8

chicken, shrimp, glass noodles, mushroom and carrot wrapped in thai pastry, served with sweet and sour dipping sauce

hummus \$5

chick pea dip, served with warmed pita bread

guacamole dip and mango salsa \$9

served with pita chips for dipping

■ baked brie \$9

brie cheese and walnuts in a phyllo pastry, served with a port raspberry coullis

crab cakes \$9

crab, onions and yukon gold potato combined to make delightful cakes served with green thai chili sauce

farfalle \$14

grilled chicken, bacon, sun dried tomatoes and scallions, in a smoked chipotle cream

■ pad thai \$15

black tiger shrimp, chicken, rice noodle, egg, thai sauce, garnished with green onion, roasted peanuts and fresh bean sprouts

pizzas, burgers and wings

grilled chicken pizza \$14

grilled chicken, pepper, zucchini, onion, mushrooms, sundried tomato, smoked bacon, chevre and two cheeses

tuscany pizza \$13

homemade pesto, grilled chicken, artichoke and black olives with mozzarella and parmesan cheese

■ kung pao \$14

spicy chicken, pineapple, peppers and onions on a red thai curry pesto, topped with peanuts, bean sprouts and hot sauce

vegetarian pizza \$11

grilled peppers, zucchini, fire onions, mushrooms and sundried tomato topped with cheese

quattro fromaggio pizza \$11

tomato, basil, fresh herbs and four cheeses

manhattan pizza \$13

homemade pesto, oyster mushrooms, artichokes, sundried tomatoes and grilled red peppers with mozzarella cheese

nachos \$12

fresh tortilla chips baked with tomato, onion, olives, cheddar, mozzarella and grilled chicken

★ served with your choice of caesar salad, baby leaves, home cut fries or soup

salads

■ 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 swerved with a dill rand dressing

add grilled or cajun chicken \$7

add blackened or grilled salmon \$7

■ contains nuts

★ sirloin beef burger and frites \$13

10oz. ground sirloin topped with three cheeses; cheddar, mozzarella and provolone, with forest mushrooms

★ vegetarian burger \$10

served on herbed foccacia

★ mexican burger \$13

grilled 10oz. beef burger topped with cheddar, mozzaella, sautéed red onions and peppers served with lettuce, tomato, guacamole and smoked jalapeno mayo

★ salmon burger \$12

fresh salmon grilled, topped with a white bean jalapeno spread, served with onions, lettuce, cucumber and sliced tomato

★ chicken burger \$12

fresh ground chicken breast, grilled topped with onions, lettuce, tomato, in a chipolte mayonnaise

★ roast beef dip \$12

sliced alberta AAA roast beef served on a warm foccacia bun

★ beech club \$12

grilled chicken breast, cacon, lettuce, served on a warm foccacia bun

★ quig b.b.q. wings \$13

twelve jumbo marinated chicken wings served with fries or veggies, your choice of sauce: hot, mild, smokey b.b.q. or cajun spice