

# Pastas

## Penne Arrabbiata

Pasta tossed in a fresh basil and tomato sauce, featuring crushed chillies and olive oil  
\$9.65

## Cappeletti al Forno

Tortellini filled with ricotta, tossed in a rosé sauce and baked with a cheese crust  
\$13.00

## Shrimp Florentine

Black Tiger shrimp sautéed in roasted garlic and olive oil, with baby spinach, pinenuts and Asiago cheese on linguini  
\$14.75

## Linguini Alfredo

Thin pasta in a white wine cream reduction and finished with Asiago cheese  
\$10.85

Add a roasted chicken breast, piece of grilled salmon or Black Tiger Shrimp for \$5.00  
Add 4oz of sirloin steak \$7.00

# Entrées and the Grill

## Fish and Chips

Crisp beer battered Cod and fresh cut french fries accompanied by housemade coleslaw and tartar sauce.  
1 Piece \$9.85 2 Pieces \$14.00

## Canadian Atlantic Salmon

Grilled and finished with a lychee and ginger dressing  
\$19.00

## Lemon Butter Shrimp

A half pound of Black Tiger Shrimp sautéed with Bermuda onions and roasted garlic  
Served on basmati rice in a lemon butter sauce.  
\$24.00

## Baked Portobello Mushroom Cap

Set on du Puy lentils with wilted spinach and a warm tomato relish  
\$13.50

## Pan Roasted Chicken Supreme

Marinated in rosemary and thyme and presented with a light chicken jus over mashed potatoes  
\$17.50

## Frenched Pork Chop

A grilled 10oz bone on pork chop dressed with caramelized apple chutney  
\$22.75

## 8oz AAA Sirloin

\$23.00

## 6oz Black Angus Striploin

\$21.00

Upgrade your steak size for \$2.50 / oz

## 6oz Black Angus Tenderloin

\$24.00

Upgrade your steak size for \$3.00 / oz

All of our steaks are cut from select AAA certified Black Angus Beef and are grilled to order. They are served with starch of the day and market vegetables.

Available with Bordelaise sauce, fine herb butter or peppercorn sauce.