

LUNCH

SMALL PLATES & APPETIZERS

CHICKEN MATZAH BALL SOUP Egg Noodles, Kreplach, Pulled Chicken	11
SOUP OF THE DAY Prepared According to Chef's Inspiration	9
MARKET LEAVES & SEEDLINGS Lemon Vincotto Vinaigrette	12
ARUGULA & BOSCH PEAR SALAD Lemon Grapeseed Dressing, Parmigiano Reggiano	15
ROASTED TOMATO & CIPOLLINI ONION TARTE Goat Cheese, Basil Oil, Aged Balsamic Reduction	8
SEARED TUNA NIÇOISE SALAD Red Wine Dijon Vinaigrette	13
HAND CUT FRIES Sea Salt, Lemon Aioli	7
SMOKED SALMON, PANCETTA & AVOCADO Roasted Tomato, Iceberg Lettuce, Avocado, Caper Dressing	13
MINTED GREEN PEA & RICOTTA RAVIOLI Spring Mushroom Sauce, Snow Pea Tendrils	12
SALT COD FRITTERS Curried Celery Root Remoulade, Micro Sorrel & Pea Shoot Salad	11
SAUTÉED CRAB CAKES Avocado Salsa, Aged Balsamic Reduction	18
LOBSTER RISOTTO Spring Vegetables, Mascarpone	22
TAPENADE ROASTED SEABASS Caper Herb Vinaigrette, Cherry Tomato Salad Steamed French Beans	17
GREMOLATA ROASTED LAMB LOIN Black Olive Jus, Scallion Sweet Potato Mash	15

EXECUTIVE CHEF
JOAN MONFAREDI

SOUS CHEF
NICHOLAS SWARD

ENTRÉES

COBB SALAD Iceberg Lettuce, Grilled Chicken, Hard Boiled Egg, Double Smoked Bacon, Aged Cheddar & Stilton, Avocado, Tomatoes, Red Wine Dijon Vinaigrette	20
GRILLED SEAFOOD SALAD Shrimp, Salmon, Scallop, French Beans, Sweet Onions, Olives, Capers, Diced Potatoes, Tomatoes, Cucumbers, Red Wine Dijon Vinaigrette	21
TANDOORI CHICKEN BREAST SALAD Baby Spinach, Chick Peas, Mango, Sweet Pepper Citrus Vinaigrette, Grilled Eggplant	17
LOBSTER GRILLED CHEESE SANDWICH Lobster, Aged White Cheddar, Brioche Purée of Roasted Tomato Soup	22
PRAIRIE CLUB Shaved Ham & Turkey Breast, Swiss Cheese, Bacon, Lettuce, Tomato, Mayo on Toasted Multigrain, Hand Cut Fries	18
TUNA SALAD WRAP & SOUP Albacore Tuna Salad, Boiled Egg, Avocado, Olives Tomato & Arugula, Served with Today's Soup	16
TODAY'S SOUP & SANDWICH Prepared According to Chef's Inspiration	16
TODAY'S PASTA Prepared According to Chef's Inspiration	18
POACHED HALIBUT Shrimp Veloute, Spring Peas, Oyster Mushroom, Potato, Tarragon & Tomato Concasse	21
SALMON GRATINÉE WITH LOBSTER Hollandaise, Fresh Orange, Fennel Purée, Steamed Green & White Asparagus	21
FISH OF THE DAY Prepared According to Chef's Inspiration	20
GINGER BEER BRINED CORNISH HEN Pan Juices, Crunchy Mustard Potato Salad, Steamed Green Asparagus, Fennel Purée	19
GRILLED RIBEYE STEAK Montreal Spiced, Hand Cut Fries, Steamed Asparagus	27