



LUNCH MENU

SOUS CHEFS · JILL ST. AMOUR & STEVEN McCREADIE

'Using the finest local and regional ingredients'

FIRST COURSE

Soup of the Season	\$7
Semolina Crusted Calamari.....	\$14
Hand Snipped Micro Greens, Spicy Adobo Dipping Sauce	
Traditional Caesar Salad	\$10
Lemon Garlic & Parmesan Dressing with Shaved Padana, Bacon Bits & Crouton (Add Chicken or Shrimp \$7)	
Asian Striploin Steak with Pea Shoot Salad	\$18
Miso Marinated Striploin Steak with Heirloom Tomatoes, Radish, Sesame Ginger & Sweet Chili Dressing	
Cherry Wood Smoked Chicken Pizza	\$15
Caramelized Onion, Fior di Latte Mozzarella, Aged Cheddar, Wilted Spinach, and Roasted Garlic	
Vegetarian Pizza.....	\$15
Please Ask Your Server for Today's Toppings	
Oven Roasted Turkey Breast Sandwich	\$16
Arugula, Sun dried Tomato & Apple Wood Smoked Bacon Aioli on a Honey Oat Baguette	
Kobe Corn Beef Sandwich.....	\$18
Honey Mustard Aioli, Oka on Grilled Marble Rye	
Almond Crusted Chick Pea & Coriander Pita	\$16
Iceberg, Sweet Bell Peppers, Bermuda Onion, Cucumber & Carrot with a Mango Jalapeño Mayo	
Fish 'n' Chips	\$16
Baffin Island Turbot with Fresh Yukon Chips & House made Tartar Sauce	
Tasting Platter for Two.....	\$24
Locally Crafted Prosciutto, Artisan Goat Cheese, Dried Sausage, Vine Ripe Tomatoes, Marinated Asparagus and Hummus	
10oz. Hamburger on Kaiser Roll.....	\$16
(Add Cheddar, Mozzarella, Roasted Pepper, Pancetta or Mushrooms .75 Each)	
AAA Canadian Tenderloin of Beef	\$27
Parmesan Tuile, Cos Lettuce and a Shrimp Fricassee with a Horseradish Jus	
Farfalle Pasta	\$18
Baby Spinach, Walnut & Ricotta in a Roasted Garlic Cream Sauce	
Lobster Poutine	\$18
Pomme Frits, Cheese Curds & Béarnaise Sauce	
Pan Seared Organic Salmon.....	\$24
Bitter & Sweet Leaf Salad, Balsamic Macerated Strawberries & Pepper Vinaigrette	
Sides:	
Buttermilk Onion Rings.....	\$7
Sweet Potato Frits & Chipotle Mayo.....	\$7
Creamy Coleslaw.....	\$5

Served in Escabeche Restaurant, Sunday through Saturday between 12:00pm and 2:30pm.