



**Fabulicious Dinner Menu**  
EXECUTIVE CHEF: MARC LYONS  
*'Using the finest local and regional ingredients'*

## First

**Creamy Porcini Soup**

**Fattoush Salad**

*Salt Baked Beets, Fried Pita, Sheep's Milk Feta, Za'atar Dressing*

**Steamed PEI Mussels**

*Grilled Garlic Baguette, Sauce Bouillabaisse*

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## Main

**Grilled NY Strip Steak**

*Gremolata Roasted Fingerlings, Grilled Maitake  
Mushrooms, Pan Jus*

**Roasted Atlantic Salmon**

*Yam Gnocchi, Seed to Sausage Nduja,  
Crustacean Brodo*

**Prosciutto Wrapped Breast of Chicken**

*Truffle Arancini, Squash Puree, Jus Gras*

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## Indulges

**Half Butter Poached Lobster Tail**

*(\$14 Supplement)*

**Garlic Butter Shrimp**

*(\$16 Supplement)*

**Corn Flour Fried Calamari**

*(\$14 Supplement)*

## To Finish

**Seasonal Cheesecake**

*Ask your Server for Details*

**House Baked Bread Pudding**

*Anglaise*