

THE DINING MENU

AVAILABLE THURSDAY - SUNDAY

APPETIZERS

Rustic Caesar Salad \$12

Grilled Romaine Heart, Double Smoked Bacon Lardons, Shaved Parmesan Reggiano, Classic Caesar Dressing, Lemon Wedge, Garlic Crouton Wafers

Fried Buffalo Mozza Salad \$16

Buffalo Mozzarella, Prosciutto, Heirloom Beefsteak Tomatoes, Fresh Basil, Pickled Red Onions, Balsamic Glaze, Olive Oil

Sea Scallops \$19

U10 Sea Scallops, Creamy Chorizo & Corn Succotash, Tomatillo Pico de Gallo, Fried Brussel Sprout Petals, Garlic toasted Crostinis

Zucchini Fritters \$12

Pan Fried Zucchini Cakes, Tzatziki Sauce, Fresh Dill, Watermelon Radish

MAINS

Fire Roasted Tomato Risotto \$25

Roma Tomatoes, Sundried Tomatoes, Asparagus, Arborio Rice, Fried Tofu, Fresh Basil, Burrata Cheese, Malson Salt, Garlic Ciabatta

Chicken Cordon Bleu \$30

Panko Crusted 8oz. Chicken Supreme, Gruyere & Black Forest Ham, Garlic Potato Puree, Seasonal Vegetables, Pommery Mustard Cream Sauce

Seafood Linguini \$32

Sea Scallops, Atlantic Salmon, Black Tiger Shrimp, Mussels, Linguini, Lemon Garlic Alfredo, Garlic Ciabatta

Filet Mignon \$50

8oz. Center cut Beef Tenderloin, Garlic & Chevre Potato Puree, Seasonal Vegetables, Maldon Salt

DESSERT

Feature Crème Brulee \$8

Chef inspired baked Custard with Caramelized Sugar, Fresh Seasonal Berries

Cinnamon Apple Blossom \$7

Warm Apple Pie baked in a Cinnamon Sugar Pastry, served with Vanilla Bean Ice Cream, Caramel, Fresh Seasonal Berries and Whipped Cream

Chocolate Cheesecake \$7

Decadent Chocolate Cheesecake, served with Raspberry Coulis, Fresh Seasonal Berries and Whipped Cream

WINE SELECTION

WHITE

	6oz	9oz	Btl 750ml
GREENHILLS PINOT GRIGIO <i>Niagara</i>	8.50	13.10	34
MININI PINOT GRIGIO <i>Italy</i>	12.25	17.25	46
ARESTI TRISQUEL SEMILLON <i>Chile</i>	14.25	19.25	51
THE KING CHARDONNAY <i>Australia</i>	14.50	19.50	53
GROVE MILL SAUVIGNON BLANC <i>New Zealand</i>	14.50	19.50	53
LEOPOLD RIESLING <i>Austria</i>	-	-	41
BON COURAGE SAUVIGNON BLANC <i>South Africa</i>	-	-	46
DOMAINE SUGUINOT BORDET PETIT CHABLIS <i>Chablis, France</i>	-	-	65

RED

	6oz	9oz	Btl 750ml
GREENHILLS CAB NERO <i>Niagara</i>	8.50	13.10	34
VINA AMALIA CABERNET SAUVIGNON <i>Argentina</i>	12.25	17.25	46
CARELLI 34 MALBEC <i>Argentina</i>	12.25	17.25	46
47 ANNO DOMINI SOTTOVOCE MERLOT <i>Italy</i>	14.25	19.25	51
SOUS LE BOIS PINOT NOIR <i>France</i>	15.95	20.95	57
SMALL GULLY LITTLE BOOK SHIRAZ <i>Australia</i>	-	-	55
VALLE SECRETO KEY-GRAND RESERVE CABERNET SAUVIGNON <i>Cachapoal, Chile</i>	-	-	60
SVETONI VINO NOBILE DI MONTEPULCIANO <i>Tuscany, Italy</i>	-	-	75
ELLENA GIUSEPPE BAROLO <i>Piedmont, Italy</i>	-	-	89

SPARKLING & ROSE

	6oz	9oz	Btl 750ml
TREVISANA DOC EXTRA DRY <i>Italy</i>	11.50	-	55
PILLITERRI PINOT2 ROSE <i>Niagara</i>	9.50	13.50	36
CHATEAU ROUBINE SAINTE BEATRICE ROSE <i>France</i>	12.25	17.25	57

COFFEE, TEA & SPECIALTY COFFEES

Coffee	\$2 ^{.75}	Espresso Martini	\$15 ^{.95}
Latte	\$4 ^{.95}	2oz NE1 vodka, 1oz Kahlua, espresso & simple syrup	
Cappuccino	\$4 ^{.95}	Hazelnut Espresso Martini	\$15 ^{.95}
Espresso	\$2 ^{.95}	2oz NE1 Vodka, 1oz Frangelico liqueur, espresso & simple syrup	
Tazo Tea	\$2 ^{.95}	Spanish Coffee	\$13 ^{.25}
earl grey, english breakfast, ginger peach green tea, classic chai, chamomile rose, harmonic mint, hibiscus herbal spice		1oz NE1 Amber Rum, 1oz Kahlua, coffee & whipped cream	