

Mediterranean

Starters \$10

Soup Du Jour

Please ask your server

Mozzarella and Tomato Stack with Pesto

On Crispy Fried Eggplant "Bread"

Spicy North African Mussel Tangine

Fresh pan roasted PEI mussels in a traditional North African spiced broth

Lamejun

Seasoned Ground Lamb with Pistachios on Crispy Flat Bread, with Roasted Peaches, Goat Cheese Emulsion and Chives

Mediterranean Trio

Whipped Feta Rouille, Homemade Hummus, Babaganoush, served with Artisan Crisps

Katafi Shrimp

Two large shrimp with a crunchy coating skewered, deep fried and served with a sweet & sour fig sauce

Crispy Calamari

Fried with Hot Cherry Peppers and Served with a Tomato or Vinegar Sauce

Winter Salad

A winter salad of baby spinach, shaved apple, caramelized pistachios and pomegranate vinaigrette

Tapas \$5

Mussels Tangine

Spicy North African Style Broth

Katafi Shrimp

Crunchy coated Skewered & Deep fried and served with a sweet & sour fig sauce

Homemade Hummus

Served with Toasted Focaccia

Mini Falafel

Served with Tahini

Grilled Chorizo

Traditional, Cured Spanish Sausage, with Onions

Roasted Pistachios, Parmesan, & Green Apple

Feta Rouille

Served with Toasted Focaccia

Caramelized Sea Scallop

Served with a Sweet & Sour Fig Sauce

Crispy Calamari

Served with a Hot Chili Pepper Vinegar

Tapas Du Jour

Chef's Daily Creation

Pizza \$14

10" thin crust, grilled pizzas

Margherita - Mozzarella, Parmigiano, Tomato

Basilico - Pesto, Fried Eggplant, and Tomato

Tuscan - Pepperoni, Salami, and Hot Cappicola

Pizza Du Jour – Please Ask your Server

Light Meals \$14

Mediterranean Chopped Salad

Chopped Romaine, Seasonal Vegetables, with Balsamic Emulsion Dressing.

Spicy Vindaloo

An Indian Dish with Portuguese influence. Stir fried vegetables over Steamed Jasmine Rice.

Additions to above selections add \$6...

*Grilled Sliced Steak***

Grilled Chicken

Oven Roasted Cod Fish

Katafi Shrimp

Steak Sandwich

*Marinated Sirloin with Melted Provolone, Sautéed Peppers and Onions ***

Fresh Fish Filet Sandwich

Broiled or fried, served with Lemon, Garlic Aioli

Marinated Chicken Breast Sandwich

Marinated boneless chicken breast either grilled or breaded and fried. Served with either spicy whipped feta or mozzarella & marinara sauce.

All above sandwiches are served on Toasted Focaccia & Fried Potatoes

Crispy Falafel with Hummus and Grilled Vegetables

Served with Steamed Basmati Rice

Entrées

Fresh North Atlantic Codfish Pan Roast \$27

Served in a Saffron Broth with Chorizo and Mussels with Crispy Focaccia

NY Sirloin \$28

*Served with French style Pommes Puree, Grilled Asparagus, Crispy Leeks and a Red Wine Bordelaise***

Caramelized Sea Scallops \$29

*Pan seared Georges Banks Sea Scallops with Butternut Squash Ravioli, Garlic Brown Butter and Sage***

Coq Au Vin \$24

This French Classic Features Slow Cooked Chicken in a Red Wine Broth with Mushrooms, Pearl Onions and Oven Roasted Potatoes

Fish Du Jour Market Price

Please Ask Your Server

Moussaka \$24

Classic Greek Casserole, Seasoned Ground Lamb, Layered with Seared Eggplant, Topped with Bechemel Sauce, Served with a Greek Salad

Homemade Desserts

Flan \$8

*Classic Spanish Baked Custard in Caramel Sauce,
Garnished with Seasonal Fruits*

Cappuccino Crème Brulée \$8

Rich, Creamy Custard with a Burnt Sugar Crust

Our Signature Dense Chocolate Cake (For 2) \$12

*Covered in Dark Chocolate Ganache,
Served with Triple Burnt Sugar Ice Cream*

Homemade Ice Cream \$4 per scoop

Please Ask For Available Flavors

French Trifle \$8

Chocolate Mousse, Vanilla Bean Pastry Cream, Chocolate Cake, Raspberry Confiture

After Dinner Drinks

Coffee

Coffee \$2.00
Espresso \$2.75
Latte \$4
Cappuccino \$3.75

Specialty Coffee Drinks

Spanish Coffee \$9
Italian Coffee \$9

Tea

Mighty Leaf \$2.00
Chai \$3.75

Liqueurs

B&B \$8
Baileys \$8
Campari \$8
Chambord \$9
Drambuie \$7
Gran Marnier \$8
Frangelico \$8
Amaretto \$8

Ports

Sandeman Vintage 2000 \$15
Sandeman Tawny 20 yrs \$12
Sandeman LBV \$7

Cognac & Brandy

Remy Martin VSOP \$12
Courvoisier VS \$9
Hennessey VSOP \$9
Martell VSOP \$11
De Ville VSOP \$6

***Note: Consuming raw or undercooked meats and/or eggs may increase your risk of food borne illness.
For parties of 7 or more a 20% gratuity charge may apply.*

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Executive Chef ~ Doug Hewson Executive Pastry Chef ~ Leslie Hewson