



menu

.small plates

warm spinach salad mushroom, red onion, bacon & parmesan	12
green salad oven roasted tomatoes, parmesan, roasted shallot vinaigrette	8
caesar salad garlic croutons, parmesan & bacon	8
roasted beet & fennel salad goat cheese, candied walnuts, pommery mustard	10
grilled figs, gorgonzola cheese & arugula salad balsamic reduction	12
lobster dumplings miso chili mayo, sautéed mushrooms	12
seared quebec foie gras caramelized pear & balsamic reduction	16
grilled tiger shrimp martini red pepper feta mayo	12
beef carpaccio olive oil, parmesan	11
grilled calamari oven dried tomatoes, calamata olives, capers & basil pesto	12
steamed mussels spicy marinara	12
seared prosciutto wrapped asparagus lemon garlic aioli	12

.large dishes

house-made gnocchi caramelized onions, spinach, plum tomato sauce	small 14	17
mushroom risotto porcini, cremini & oyster	small 14	17
crepelle lemon scented crepes with feta & spinach, basil rosé		16
lolita's burger bacon, white cheddar, caramelized onion with green salad		16
seared chicken breast stuffed green/red pepper, feta, cherry tomato, demi		21
braised lamb shank caramelized onions, red wine reduction, with feta		20
seared salmon marinated in red beet juice, arugula, pine nuts & chili oil		21
ontario pickerel cherry tomatoes, roasted garlic, green onion, calamata, lemon zest		24
feta cream tiger prawns feta, lemon & cream		21
beef ribeye (10oz) peppercorn demi		26
filet of beef (10oz) gorgonzola cream		27

.sides

rapini garlic lemon & olive oil	6
feta scalloped potatoes	6
sautéed mushrooms	5
green beans caramelized onions & tomatoes	5
charred asparagus	6
sweet potato rosemary mash	6
bok choy garlic, olive oil	4

15 % grat
added on
groups 6+

2011