

SALAD

FIELD GREENS & GORGONZOLA

Organic baby greens tossed with toasted walnuts, dried cranberries, gorgonzola cheese & balsamic vinaigrette.

CLASSIC GREEK

Romaine lettuce, tomato, cucumber, sweet bell peppers, scallions, pepperoncini, olives & feta.

CAESAR

Crisp romaine lettuce tossed with ciabatta croutons, grated Romano cheese & Caesar dressing.

ENTREE

BUTTERNUT SQUASH RAVIOLI

Ravioli stuffed with roasted butternut squash, sage, red bell pepper, maple syrup & parmesan cheese, tossed with sauce of fresh cream, caramelized onion, garlic, pecans, oregano & dry sherry.

PASTA al POMODORO e FRESCO BASILICO

Pasta with tomatoes, garlic shallots, fresh basil & Mediterrano extra virgin olive oil.

SCOTTISH SALMON

Fingerling potatoes, house smoked bacon & avgolemono sauce.

CHERMOULA ROASTED WALLEYE

Dried fruit & almond couscous.

TURKISH VEGETABLE BUREK

Sautéed leeks, garlic, tomatoes, greens, capers & local ricotta wrapped in phyllo, served with arugula pesto and rice pilaf.

BLACK ANGUS BEEF MEDALIONS

Yukon Gold potato purée with Veal jus

CHICKEN MARSALA

Yukon Gold potato purée, Marsala wine-mushroom sauce.

DESSERT

CHOCOLATE TRUFFLE CAKE
TIRAMISU
BERRY SORBET
VANIILA BEAN ICE CREAM