



CHARDONNAY

APPETIZERS, SOUPS & SALADS

PAN SEARED SCALLOPS 4 jumbo scallops with micro greens & Chipotle mayonnaise	\$14
BREADED SHRIMP Lightly breaded & served with homemade Chipotle mayonnaise, roasted garlic & tequila honey dips	\$12
NEW BRUNSWICK CLAM CHOWDER A traditional favourite! Thick & creamy with tender New Brunswick baby clams & PEI potatoes	\$9
3 CHEESE ONION SOUP Julienne of onion in a beef broth gratinee with Swiss, Mozzarella & Parmesan	\$8
CHEF'S DAILY SOUP SELECTION	\$8
CHARDONNAY CAESAR SALAD With bacon, foccacio herbed croutons & shredded Parmesan cheese, tossed with our own Caesar dressing	\$9
TRADITIONAL GREEK SALAD Fresh cucumber, ripe tomatoes, green pepper, Kalamata olives, red onions, crumbled Feta cheese over crisp Romaine leaves	\$9
BOUQUET OF FRESH MARKET GREENS Assorted baby greens, strawberries, toasted almonds, tomatoes, cucumber, Cheddar cheese, red pepper, fresh mango, water grown sprouts & papaya-raspberry balsamic reduction	\$9
GRILLED ASPARAGUS SALAD Served on Boston leaves with red peppers, cherry tomatoes, Asiago cheese and apple balsamic reduction	\$9
Add grilled salmon or chicken	\$9
Add pan-seared scallops or shrimp	\$10

CERTIFIED ANGUS STEAKS and MAINS

TOP SIRLOIN A 8oz certified Angus beef served with a red wine sauce	\$23
GRILLED NEW YORK A striploin steak served with a red wine sauce, fingerling potatoes and vegetables.	(8oz)\$ 27 (10oz)\$32
BEEF TENDERLOIN An 8 oz steak, served with a red wine reduction and sliced truffle mushrooms.	\$32
RIB EYE A 12 oz steak, served with a red wine sauce and pan seared mushrooms.	\$28
STEAK ADD ONS Add broiled lobster tail Add pan seared scallops or shrimp	\$14 \$10
CHICKEN SUPREME Pan seared chicken breast. Served with tangy cranberry-passion honey sauce or Chardonnay cream sauce	\$ 22
SPAGHETTI CARBONARA Crispy bacon, eggs, scallions and Parmesan cheese combine to make this classic pasta	\$20
PAN SEARED SALMON 6oz filet finished with a Chardonnay-Asiago sauce.	\$24
MANGO LOBSTER & SHRIMP LINGUINE Lobster , tiger shrimps, ripe mango and linguine pasta in a garlic white wine sauce	\$22
LAMB CHIMICHURRI 8 oz tender lamb leg marinated and grilled in Chimichurri sauce.	\$24
THREE GOURMET SLIDERS Crab & spinach cake with red pepper aioli, jerk chicken patty with BBQ sauce, beef tenderloin filet with caramelized onions, served on slider buns	\$22

All steaks and mains include vegetables and choice of starch except pastas and sliders
STARCH CHOICES: quinoa, steamed rice, baked potato or potato of the day

Our Kitchen is Your Kitchen
 Should you wish an item not found on our menu, please inform your server and Chef John Flynn & his team
 will do their best to accommodate your special request