

APPETIZERS

Crab Stuffed Mushrooms

Tender mushroom caps filled with seasoned crab mix, topped with hollandaise sauce

\$18

Festive Arugula Salad

Crisp arugula topped with dried apricots, red onion and goat cheese, drizzled with lemon vinaigrette

\$13

...........

............

...........

ENTRÉES

Cod Noelle

8oz grilled Atlantic cod fillet topped with baby shrimp and béarnaise sauce

\$32

Filet Mignon Kabute

6 oz. bacon wrapped beef Tenderloin, prepared to preferred doneness, enhanced by a white wine and wild mushroom squee \$56

Apple-Brandy Duck

Pan seared duck breast complemented by a flavourful sauce of apples, brandy and thyme

\$47

Entrées served with baked potato, buttermilk whipped potato, garlic smashed potato or rice pilaf & vegetable of the day.

Substitute side salad (garden or Caesar) add \$3.00 or sweet potato fries with chipotle mayo add \$4.75

DESSERT

Snowball Cheesecake

\$9

Mystic