



Menu



Soups & Salads

Soup of the day

Ask your server for details

\$ 5.50

Lobster bisque

with a hint of Brandy and whipped cream

\$ 6.50



House salad

*Mixed leaf lettuce with your choice of dressing:
Italian, Swiss or blue cheese*

\$ 5.00

Classic Caesars salad

\$ 6.50

Oriental salad topped with prawns

Tossed in orange soy wasabi dressing and crispy Chinese noodles

\$ 8.75

Spinach salad with balsamic honey chicken

Topped with roasted pine nuts and raisins

\$ 9.50

Cold Appetizers

Smoked duck breast with blueberry fig relish

Thinly sliced, out of our own smokehouse

\$ 9.00

Verdure alla calabrese

Grilled vegetables marinated in a classic Calabria parmesan dressing

\$ 8.50





Hot Appetizers

- Valtellina valley buckwheat noodles* \$ 9.50
Traditional north Italian dish with buckwheat noodles, potatoes, Swiss chard and baked with cheese. Comfort food!
- Chilli-ginger prawns* \$ 9.50
Drizzled with lime juice and served with sour cream
- Potato gnocchi* \$ 9.00
Homemade potato dumplings served on our all beef meat sauce
- Risotto and crab cakes* \$ 9.50
On a creamy sun dried tomato and truffle sauce
- Classic Raclette* \$ 10.00
Melted Raclette cheese with baby potatoes and pickles and tomato

Pastas

Smoked salmon Spaghetti \$ 16.50

Smoked salmon simmered in a dill and Noilly Prat sauce

The Alp farmers pasta \$ 16.50

Penne, onions, smoked bacon and baby potatoes baked with Mozzarella cheese and served with apple sauce on the side

Chili ginger prawns fettuccini \$ 17.50

Ginger, chili & garlic marinated prawns with a tap of whipped cream tossed in fettuccini noodles

Curry chicken fettuccini \$ 14.00

Sliced chicken breast and bell peppers in a creamy curry sauce tossed in fettuccini

Chicken penne "Napoli" \$ 15.50

Sliced chicken breast, Italian sausage and grilled vegetables in a basil pesto cream sauce

Spaghetti "Bolognese" \$ 13.50

Topped with a rich meat and vegetable sauce

Enjoy the above dishes with our homemade egg noodles add \$ 2.50

Choose from fresh basil, roasted red pepper or buckwheat

Fig, prosciutto ham and Mascarpone stuffed ravioli \$ 18.50

Served on a creamy truffle and parmesan cheese sauce

Roasted butternut squash ravioli \$ 17.50

On a creamy forest mushroom and herb sauce



Main Courses

Baked black tiger prawns "Salonica"

\$ 23.00

Layered in tomato sauce and baked with Feta cheese served with Dauphine potatoes and vegetables

Bouillabaisse

\$ 24.50

A classic dish from Marseille with a variety of seafood, vegetables and potato, served with sauce rouille on baguette

Snapper filet and scallops

\$ 23.50

Baked under a fresh bread and cilantro crust on a Spanish tomato sauce served with rice and vegetables



Baked chicken breast "Veneto"

\$ 22.50

Stuffed with spinach and Ricotta cheese, topped with roasted almonds on a red wine sauce served with roasted potatoes and vegetables

Oven roasted duck breast

\$ 24.50

On a blueberry, Dijon mustard, rosemary and honey sauce served with noodles and vegetables



Moroccan spice rubbed veal chops

\$ 25.50

*On a balsamic lentil and port wine sauce
served with Dauphine potatoes and vegetables*

Roasted lamb rack "Provençal"

\$ 27.50

*Tender lamb rack coated with an herb crust
served with roasted baby potatoes and vegetables*

Beef tenderloin "Frontenac"

\$ 27.00

*6oz. Alberta Beef tenderloin topped with blueberry relish
and baked with Brie cheese on red wine sauce
served with Dauphine potatoes and vegetables*

Beef striploin steak "a l'ancienne"

\$ 26.00

*10 oz. Beef N.Y. steak on a porcini mushroom, green peppercorn and
double smoked bacon sauce served with Dauphine potatoes and vegetables*

Whole roasted pork tenderloin

\$ 23.50

*on Moorish inspired apple and dried apricot relish
served with roasted potatoes and vegetables*

*Split meals: please add \$3.50 for additional plating and extra condiments
We reserve the right to add 15% gratuities to tables of 8 or larger
unless instructed otherwise*