



Starters

Soup and salad - \$ 15.00

Combine a cup of soup and a house salad with your choice of dressing

House salad - \$ 9.00

Mixed greens with choice of dressing:
Italian, Swiss or blue cheese

Classic Caesar's salad - \$ 10.50

Romaine lettuce, Parmesan cheese and croutons tossed in our Caesar dressing
add chicken - \$ 6.00

Hardwood smoked duck breast - \$ 17.00

Smoked in our own smokehouse, thinly sliced,
served with blueberry fig relish

Potato gnocchi with whiskey smoked salmon candy - \$ 16.00

Lemon pepper dill cream sauce

Chili-ginger shrimps - \$ 14.50

Drizzled with lime juice and served with sour cream

Risotto and crab cakes - \$ 16.00

On a creamy sun dried tomato and truffle sauce

Falafel with Tzatziki sauce (V) - \$ 12.00

A Mediterranean classic, made with chickpeas, herbs and spices

Flamed Saganaki with olive tapenade (V) - \$ 17.00

Classic Greek pan-fried cheese, flamed with Brandy, served with olive tapenade
and lemon with crackers on the side



Pastas

Spaghetti Bolognese - \$ 22.00

Spaghetti topped with a rich meat and vegetable sauce

add Italian sausage - \$ 3.50

Chicken penne Napoli - \$ 23.50

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

The Alp farmer's pasta - \$ 23.50

Penne, onions, smoked bacon and baby potatoes baked with cheese and served with apple sauce for the ultimate taste combination!

Home made black pasta dumplings - \$ 25.00

pan fried with shrimps, mussels and leek on a creamy saffron sauce

Roasted butternut squash ravioli (V) - \$ 25.00

Topped with Ratatouille (Mediterranean vegetable stew) and Parmesan petals, served on yellow tomato sauce

Lobster, shrimp & lemon ravioli - \$ 25.00

On a creamy lemongrass tequila sauce and drizzled with balsamic reduction topped with fried sweet potato spaghetti



Main Courses

Salmon filet & shrimps - \$ 35.00

on a tarragon dry vermouth cream sauce
served with rice and vegetables

Ahi tuna steak - \$ 34.00

Ginger, garlic, sesame & lemongrass marinated and cooked rare,
drizzled with lemon honey Greek yogurt, served with rice and vegetables

Chicken piccata - \$ 30.00

chicken breast cutlets in an egg & Parmesan cheese batter
topped with a smoky tomato sauce and served with spaghetti and vegetables

Duck breast - \$ 40.00

on a dried cranberry & orange sauce
served with Dauphine potatoes and vegetables

Pork tenderloin medallions - \$ 32.00

baked with dried apricot mousse and Gruyere cheese,
served on red wine sauce with baby potatoes and vegetables

Moroccan spice dusted lamb rack - \$ 45.00

On red onion and mint relish
served with Dauphine potatoes and vegetables

10oz beef striploin steak - \$ 43.00

topped with a roasted garlic & rosemary butter
served with baby potatoes and vegetables

6oz beef tenderloin - \$ 44.00

baked with olive tapenade and Brie cheese
served on red wine sauce with Dauphine potatoes and vegetables

Split meals: please add \$4.00 for
additional plating and extra
condiments