

Thanksgiving Prix-Fix & A La Carte

Dinner Menu:

Dinner: 3.00 pm - 8.30 pm

(Prix Fix Additions) A La Carte

Bistro Salad <i>Spring Mix with Honey Mustard Dressing, Cucumbers, Red Onions, Cherry Tomatoes, and Kalamata Olives</i>	\$10
Caesar Salad <i>Romaine with Parmesan, Croutons, and Anchovies</i>	\$11
Soup of the Day <i>Ask your server</i>	\$11
Escargot: <i>In a Garlic Butter & Parsley Jus</i>	(Add \$3) \$17
Panko Crusted Brie: <i>With a Berry Compote & Sea Salt Crackers.</i>	\$16
Shrimp Tempura: <i>With a Soy Ginger Dipping Sauce.</i>	(Add \$5) \$19
Mussels: <i>PEI Mussels in a Garlic & White Wine Sauce.</i>	(Add \$3) \$18

Chicken Bistro: <i>Murray's Free Range Chicken Breast, stuffed with Sausage, Mozzarella and Apricot, with Braised Red Cabbage, Potato Purée, and a Wholegrain Mustard Sauce.</i>	\$32
Pork Chop 14oz: <i>Double Cut Pork Chop cooked to temperature, with a Twice Baked Potato and Apple Sauce.</i>	\$36
Organic Salmon: <i>Blackened Salmon, with Rice Pilaf, Tropical Fruit Salsa and a Coconut Rum Dressing</i>	
Dover Sole	(Add \$20) \$57
<i>Fresh Dover Sole, Flown in from Europe, Pan Seared on the Bone, Filleted & Served with Lemon Parsley Butter, Crunchy Almond Potato Cake, and Asparagus Tips.</i>	
Lobster Ravioli	(Add \$8) \$39
<i>Homemade Lobster Ravioli, with a Lobster & Champagne Sauce, Accompanied by Asparagus Tips, and Garnished with Caviar.</i>	
Roast Rack of Lamb	(Add \$12) \$48
<i>Cooked to Temperature and Served with bistro Potatoes and French Green Beans and a Rosemary Jus.</i>	
Calves Liver: <i>Thinly Sliced Calves Liver Sautéed Medium, with Sautéed Onions, Peppered Bacon, Potato Purée and Veal Jus.</i>	\$32
Snapper en Papillote :	(Add \$8) \$39
<i>Yellowtail Snapper with a Stir Fry Vegetable, Soy and Ginger Glaze, with Rice Pilaf, Cooked and Served in a Parchment Bag</i>	
Fish & Chips: <i>Deep-fried Wild Haddock in a Light Tempura Batter, With Pommes Frites, and Tartar Sauce.</i>	\$34
Roast Prime Rib of Beef:	(Add \$12) \$48
<i>Cooked Medium Rare, With Bistro Potato Puree, Vegetable Medley, & Au jus</i>	
Roast Stuffed Turkey:	

*Roast Free Range Turkey, With Potato Purée, Mixed Vegetables,
Stuffing, Pan Gravy & Cranberry Sauce.* **\$36**

Gluten Free Cheese Ravioli: **\$29**
Gluten Free Ravioli, with Ricotta Cheese, Sage Butter & Diced Tomato.

Filet Mignon 8oz: **(Add \$15)** **\$52**
Cooked to Temperature, with Twice Baked Potato & Peppercorn or Béarnaise Sauce

Chef's Dessert Selection of the Day:

Three Course Menu: From \$55

Two Course Children's Menu: \$22

Choice of Turkey or Prime Rib

Children Under 10 only Please

(No Sharing Please)

Full A la Carte Children's Menu also Available

Happy Thanksgiving !!