

Dinner Menu

Salads & Appetizers

ANTIPASTO SALAD

Mixed greens, artichoke hearts, olives, cherry tomatoes, bocconcini cheese, and garlic cremini mushrooms with a white balsamic and olive oil dressing.
Sm 6 Lg 11

SMOKED SALMON CAESAR SALAD

Crispy romaine lettuce, double smoked bacon crisps, Parmesan cheese and herbed croutons in a house made Caesar dressing topped with smoked salmon.
Sm 9 Lg 16

CHEF'S CHEESE BOARD

Chef selected assortment of cheese, served with toast points and fresh fruit.
14

CHARCUTERIE BOARD

An assortment of pate, dried cured meats and hand selected cheeses. Accompanied by fruit, roasted nuts and toast points.
18

SHRIMP BRUSCHETTA

A mix of tomato, red onion and basil on a toasted ciabatta bread, topped with creamy goat cheese and garlic King shrimp.
14

Mains

Green Thai Chicken Curry

Authentic coconut cream green curry with crisp vegetables and grilled chicken breast. Served over lime infused jasmine rice and a Thai mango chili chutney.
18

Filet Petite

Tender 5oz Black angus AAA tenderloin fillet, char grilled to your liking and served with fries and a fresh Garden Salad. and your choice of one of chef Nates signature sauces; Mushroom, Peppercorn or Pan gravy (made from prime rib pan juices)
27

Filet Mignon Petite

Tender 5oz Black angus AAA tenderloin fillet, wrapped in bacon and oven roasted to your liking.
Served with Whipped Garlic Potatoes and Butter maple vegetables topped with and your choice of one of chef Nates signature sauces; Mushroom, Peppercorn or Pan gravy (made from prime rib pan juices)
27

Char grilled 8oz AAA Angus Strip loin

Cooked to your liking, served with garden salad, Fresh cut fries and your choice of one of Chef Nate's signature sauces; Mushroom, Peppercorn or Pan gravy (made from prime rib pan juices)
29

Fish of the Day

Ask your server for our Chef's daily oceanic offerings.
26

New Zealand Lamb Shank

Chef Nates signature dish of Marinated, Tender and succulent oven roasted lamb shank with a mango, mint and rosemary coulis. Served with sautéed Mediterranean vegetables and Garlic Mash potatoes.
26

CHEF NATES SELECT PASTA DISHES

Primavera Fusilli

Medley of peppers, Zucchini, Asparagus, Kalamata olives, Baby spinach and artichoke hearts tossed in a herb & garlic extra virgin Olive oil Garnished with freshly grated Parmesan. 16
Add Grilled Chicken – 4 Garlic Shrimp – 4 Flat Iron Steak - 5 for a traditional taste of Italy!

Chicken Parmesan

Chicken breast crumbed & fried, topped with a Napolitana sauce, baby spinach & bocconcini cheese over fettuccine.
18

Veal Scallopini

Pan Seared escalope of veal in a cremini mushroom and bacon Alfredo sauce. Served over baby spinach & garlic herbed fusilli.
22

Lobster Ravioli

Delicious lobster stuffed ravioli with sautéed vegetables in a creamy butternut squash and ginger sauce. Garnished with garlic jumbo shrimp.
28

Portobello Mushroom Risotto

Sautéed Portobello mushrooms and Mediterranean vegetables over lemon dill risotto.
18