

TASTE OF SPRING

PRIX-FIXE DINNER

STARTERS

please select one

DAILY SOUP

chef's daily creation

SAVORY SPRING FRUIT SALAD

feta cheese, purple mustard greens, arugula,
spicy honey dressing

LITTLE GEM CAESAR SALAD

classic caesar dressing, croutons,
grana padano

FRIED CALAMARI

sauteed peppers, olives and tomatoes,
marinara dipping sauce

CRAB CAKE* +9

lump crabmeat, tartar sauce, petit salad

BBQ BABY BACK PORK SPARERIBS* +3

honey bbq sauce, mango habanero salsa

MAIN

please select one

SPICY HONEY GARLIC GLAZED SALMON

bok choy, sweet potato puree, bell peppers,
spicy honey glaze

GRILLED BONE-IN PORK CHOP

braised collard greens with bacon and red
onion, fried polenta cake, grainy mustard
honey jus

STATLER CHICKEN BREAST

SALTIMBOCCA

stuffed with prosciutto and gruyere cheese,
served with broccoli, house made spinach
pappardelle pasta, mushrooms, leeks,
chicken au jus

CRAB CAKE SANDWICH

LTO, brioche bun, tartar sauce, french fries

CARROT RAVIOLI

housemade ravioli filled with ricotta and
parmesan cheese, sage brown butter
sauce, spring onion

6 oz. HANGER STEAK* +6

garlic mashed potatoes, grilled asparagus,
mushroom cream sauce

BRAISED LEG OF LAMB* +5

seasoned leg of lamb braised over 8 hours,
served with spinach pappardelle pasta,
mushrooms, caramelized onions and the
braising juices

TENDERLOIN FILET* +18

6oz, creamed spinach, potato-gruyere
croquette, sauce au poivre

DESSERT

please select one

LEMON POSSET

STRAWBERRY PANNA COTTA

with toasted pistachios

TIRAMISU

HOUSEMADE ICE CREAM OR SORBET

TWO-COURSE | choose any two courses

\$32** per person

THREE-COURSE DINNER

\$40** per person

*Upcharges will be added to the starting price. **Tax + gratuity is not included.

Available for a limited time only. All menu items are subject to change according to seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.