

TASTE OF SUMMER 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

with sauteed peppers & tomatoes, marinara sauce or
roasted garlic aleppo pepper aioli for dipping

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

GRILLED FAROE ISLANDS SALMON

sauteed snow peas, leeks, cauliflower puree,
smoked cilantro carrot coulis

GRILLED BONE-IN PORK CHOP

bacon and beer braised cabbage,
roasted broccoli, 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

ASPARAGUS RAVIOLI

housemade ravioli stuffed with ricotta & parmesan
cheeses, english peas, basil mint cream sauce,
herb breadcrumbs

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

TIRAMISU

STRAWBERRY PANA COTTA *with toasted pistachios*

HOUSEMADE ICE CREAM OR SORBET

TWO-COURSE | choose any two courses

\$32* per person

THREE-COURSE

\$40* per person

****Tax + gratuity is not included.**

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