



Appetizers

BRAISED PORK BELLY

with a sweet soy glaze and pickled vegetables

ITALIAN RABBIT POUTINE

homemade truffle polenta fries and fresh cheese curd topped with shredded roasted rabbit and gravy

Entrees

PASTA LIMONE

pan seared scallops over pappardelle in a creamy lemon sauce with fresh tomatoes

LAMB SHANK

14oz, braised, mashed potatoes and vegetables with a rosemary red wine demi glace

FILET MIGNON AND SHRIMP

4oz petite filet served medium rare with shrimp topped with a fresh thyme compound brown butter, over mashed potatoes and vegetables