

The   
**Tasting Room**  
 Bar & Bistro  
**Dinner Menu**  
**Salads**

Add chicken \$6, shrimp \$7, salmon \$9 or 4 oz lobster tail \$14

**\* Mixed Baby Greens \$9**

Tender organic lettuce tossed in a mango-lime vinaigrette

**Caesar Salad \$11**

Crisp romaine, creamy dressing, parmesan crostini and double smoked bacon

**\* Beet & Chèvre Salad \$14**

Warm chèvre cheese, beets, and arugula drizzled with a local honey and walnut vinaigrette garnished with pickled golden beets

**\* Pan Seared Scallop Salad \$22**

Field greens tossed in a roasted pear vinaigrette with blue cheese, candied pecans, tomatoes, Bermuda onion and cucumber

**\* The Wedge \$14**

A crisp iceberg wedge with crumbled blue cheese, cherry tomatoes, diced red onion and crispy bacon drizzled with our homemade blue cheese dressing

**\* Smashed Cucumber Salad \$14**

With coloured grape tomatoes, Kalamata olives, arugula, artichokes, marinated feta and toasted pepita

**Main Selections**

All selections excluding pasta and potato roulade are served with your choice of roasted garlic mashed, rice, jalapeno & cheddar pate potatoes, broccoli, cheddar & bacon potato salad or oven roasted baby red potatoes and seasonal vegetables

**\* Beef Tenderloin \$38**

Charbroiled 8 oz beef tenderloin served with a mushroom duxelle chimichurri  
 Add a 4 oz lobster tail \$14

**\* Grilled Ribeye \$42**

16oz Angus ribeye served with a chipotle compound butter and coated in our homemade rub  
 Add a 4 oz lobster tail \$14

**Crab and Lobster Stuffed Chicken \$30**

Supreme of chicken served with a saffron cream

**\* Garlic & Mushroom Chicken \$28**

Chicken supreme stuffed with mozzarella cheese, garlic, mushrooms and thyme served with a creamy parmesan sauce

**Seafood Pasta \$28**

Shrimp, mussels, blue crab, Atlantic salmon, julienne vegetables and dill in a Pernod cream

**\* Atlantic Salmon \$28**

Pan roasted and served with a lemon dill tzatziki and smashed cucumber

**\* Potato Ratatouille Roulade \$20**

With parmesan cheese topped with a light tomato sauce and served with a fennel citrus slaw

**Beef, Caramelized Mushroom & Onion Pasta \$22**

Tender beef, caramelized mushrooms, onions, olive oil, garlic, fresh basil, freshly ground pepper and parmesan

**Catch of the Day** Market Price  
 Chef inspired daily fresh fish selection

**\* Grilled Pork Tenderloin \$28**

Served with a guava glaze and orange-habanero mojo

**\* Crispy Duck \$29**

Orange, soy & ginger glazed duck served with a kumquat sauce

**\* Pan Roasted 1/2 Rack of Lamb \$29**

Served with an onion & tomato curtido and black olive purée

\* Gluten free \*\* Less than 20ppm Gluten

All prices subject to HST