



## **All Day Menu**

Soup du Jour \$6

Club Velvet Lobster Bisque \$10

Simply Green Organic Californian Baby Leaf Salad with House Dressing \$6

3 Egg Omelette with Bocconcini, Bacon and a Tomato Oregano Compote served with Boston Lettuce, Potato Latke and Toast \$11

Open Faced Vodka Smoked Atlantic Salmon Sandwich with Capers, Bermuda Onions and Cream Cheese on Double Dark Rye served with Crudité and Stilton Dip \$11

"The Club": Turkey, Tomato, Boston Lettuce, Bacon and Fried Egg on Multigrain Bread served with Crudite and Stilton Dip \$11

Cajun Catfish Remoulade with Boston Lettuce served on a Demi Baguette \$12

**Today's Sandwich Plate:** see daily specials menu, includes Soup du Jour or Green Salad \$12

**Share a Side (or not!):** Club Frites with Dijon Mayonnaise \$4

Handmade chips with Stilton Dipping Sauce \$4

### **Home Made Dessert**

Apple Pie à la Mode or with Cheddar Cheese \$8

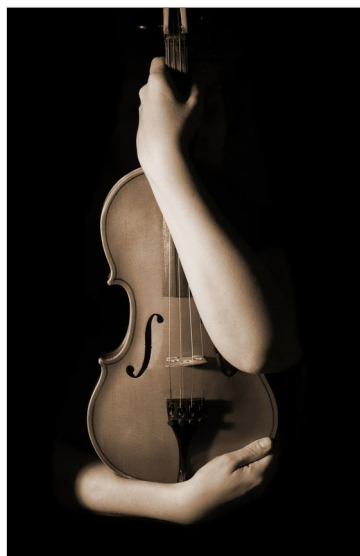
Fresh Berries Chantilly \$9

Selection of Ice Cream: Madagascar Vanilla, Chocolate, Pistachio \$5.50

Selection of Sorbets: Mango, Raspberry, Champagne, Cassis \$5.50

Cheese Plate: Stilton, Brie, Oka, Old Cheddar and Chèvre served with Grapes and Carr's Water Crackers \$14

Coffee/Tea \$1.75, Espresso/Cappuccino \$2.50



### **Pre-Theatre Table d'Hôte \$33**

Chef's Inspired Daily Soup

Avocado and Shrimp Salad

Classic Caesar Salad with Greek Feta Cheese

7oz Angus Beef Striploin with Roasted Shallots and Club Frites

Butternut Squash Bauletti Pasta tossed with Extra Virgin Olive Oil, Fresh Oregano, Cherry Tomatoes and Served Parmesan

Cold Atlantic Salmon Roulade with Baby Arugula Salad and a Citrus Vinaigrette

French Brie with Grapes and Carr's Water Crackers

Warm Apple Pie a la Mode or with Cheddar Cheese

Coffee/Tea



## Fall Prix Fixe Dinner Menu \$45

### Appetizers

½ Dozen East Coast Oysters served on the Half Shell

Pear and Gorgonzola Tart with Prosciutto

Blackened Digby Scallop served with Butternut Squash and Cranberry Sauce

Homemade Crab Cake with a Papaya Salsa

### Mains

Grilled Angus Ribeye Steak topped with crumbled Stilton and a Honeyed Port Glaze served with Seasonal Vegetables

Baked Guinea Fowl Supreme with sautéed Chanterelles and Niçoise Vegetables

Grilled Whole Mediterranean Branzino stuffed with a Julienne of Vegetables flambéd with Pernod and sautéed Fennel

Duck Leg Confit served with Rösti Potatoes and Garlic Butter

### Desserts

Chocolate Raspberry Tartufo

Oka served with Grapes and Carr's Water Crackers

Mango Sorbet in an Almond Tulip served with Fresh Berries

Coffee/Tea

### FEATURED WINES BY THE GLASS

#### Sparkling

|      |  | <u>½ Ltr</u>  | <u>5oz</u>   |
|------|--|---------------|--------------|
|      |  | <u>Carafe</u> | <u>Glass</u> |
| C1   | Eric Bordelet Organic Sydre Doux (Sparkling Cider)<br>New Feature: During the 1980s Eric Bordelet was one of the most influential figures in the Parisian wine scene, as he spent several years at the helm of the wine program at the illustrious Michelin Three Star restaurant of l'Arpège in Paris. He has since raised cider to a new level at his estate 120 miles west of Paris. He has applied the philosophy and technique of fine winemaking to cider production using old trees in the way that vintners use old vines. Many of his trees are heirloom varieties. This cider is beautiful as an aperitif but also terrific with appetizers. 3% alcohol. | n/a           | \$5          |
| W112 | Freixenet Cordon Negro (Spain)<br>Crisp, clean and well balanced, the acidity is lower on this sparkling wine and gives a softer smoother flavour. Medium-bodied with apple, pear and bright citrus flavours. Zest it up with a little cranberry juice for a refreshing aperitif!  | n/a           | \$7          |

#### White Wines

|     |  |       |      |
|-----|--|-------|------|
| W17 | Hunter's Sauvignon Blanc (New Zealand)                             | \$ 21 | \$ 7 |
| W19 | Sterling Vineyard Vintner's Collection Chardonnay (California)     | \$ 21 | \$ 7 |
| W61 | Tiefenbrunner Cuvée Anna Castel Turnhoff Pinot Grigio 2008 (Italy) | \$ 27 | \$ 9 |
| W89 | Domaine Lafage Cote Est Blanc (Roussillon)                         | \$ 21 | \$ 7 |
| W90 | J. Ramos Portugal Loios White (Portugal) HOUSE WHITE               | \$ 21 | \$ 7 |

#### Red Wines

|      |   |       |       |
|------|---|-------|-------|
| R8   | Kenwood Yulupa Merlot (Sonoma, California)                          | \$ 24 | \$ 8  |
| R46  | Perez Cruz Cabernet Sauvignon (Chile)                               | \$ 21 | \$ 7  |
| R88  | Farnese Sangiovese Daunia (Italy) HOUSE RED                         | \$ 21 | \$ 7  |
| R90  | Chateau Mazeris Canon Fronsac (Bordeaux)                            | \$ 30 | \$ 10 |
| R112 | Neagles Rock 'Mr. Duncan' Cabernet Shiraz (Clare Valley, Australia) | \$ 27 | \$ 9  |
| R125 | Carm Red (Douro Valley, Portugal)                                   | \$ 24 | \$ 8  |