à la carte







APPETIZERS

- **Soup of the Day** — $8
  Prepared daily with the chef's inspiration of the day.
- **Caesar Iceberg Wedge Salad** — $12
  Crisp iceberg lettuce wedge topped with classic Caesar garnishes and golden croutons.
- **Winter Salad** — $12
  A blend of roasted root vegetables, red onions, diced tomatoes, feta cheese, and a delicate herb vinaigrette.
- **Fish Accras** — $12
  Crispy fish fritters served with a zesty dipping sauce.
- **Warm Brie and Goat Cheese Melt** — $14 +$2*
  Warm brie and goat cheese pearls served with nuts, dried fruits, homemade fruit chutney, mesclun greens, and toasted bread crostini.
- **Red Tuna Tataki** — $14 +$2*
  Soy and ginger-marinated red tuna, seared on the outside, served with a spicy Korean-inspired creamy sauce.

MAIN COURSES

- **Smash Burger** — $22
  Homemade beef patties smashed on the grill, served on a pretzel bun with lettuce, tomatoes, red onions, and melted cheddar cheese. Served with French fries or a salad.
- **Chef's Cut of Beef** — $28
  Perfectly grilled selection of beef, topped with a creamy three-peppercorn sauce. Served with French fries or a salad.
- **Lamb Sirloin Skewers** — $32 +$4*
  Arabian spice-marinated lamb sirloin skewers, served with seasoned baby potatoes and fresh chimichurri sauce.

*TABLE D'HÔTE EXTRA

3-COURSE TABLE D'HÔTE MENU $42

INCLUDES: YOUR CHOICE OF APPETIZER, MAIN COURSE AND DESSERT

à la carte







MAIN COURSES

- **Braised Pork Shank Cacciatore** $30
  Tender braised pork shank slow-cooked in a rich tomato sauce with peppers, onions, and herbs. Served with mashed potatoes and seasonal vegetables.
- **Honey Garlic Blackened Chicken** $24
  Cajun spice-marinated chicken breast, grilled and finished with roasted garlic butter and a drizzle of honey. Served with garlic mashed potatoes and seasonal vegetables.
- **Bobines Trout Fillet** $26
  Locally raised trout fillet topped with a creamy basil sauce, served with sweet potato purée and sautéed seasonal vegetables.
- **Cod Fish & Chips** $24
  Fresh cod in a crispy beer batter, served with French fries, house-made tartar sauce, and coleslaw.
- **Tagliatelle Pomodoro & Bufala** $19
  Fresh tagliatelle pasta tossed in a classic Italian tomato sauce and topped with a half ball of creamy mozzarella di bufala.
- **Classic Poutine** $19
  House-made fries topped with fresh cheese curds and our signature brown gravy.

DESSERTS

- **Homemade Chocolate Mousse** $9
  Smooth, rich, and intensely chocolatey.
- **Coffee & Amarula Crème Brûlée** $9
  A modern twist on a classic dessert, infused with the rich flavors of coffee and South African Amarula liqueur.
- **Traditional Pouding chômeur** $9
  Served warm with a scoop of vanilla ice cream.
- **Frozen Duo** $9
  A selection of the chef's featured ice cream and sorbet, served with a crisp almond tuile.

*TABLE D'HÔTE EXTRA

3-COURSE TABLE D'HÔTE MENU $42

INCLUDES: YOUR CHOICE OF APPETIZER, MAIN COURSE AND DESSERT