

RESTAURANT WEEK

Sunday, November 1st -
Sunday November 8th, 2026

During restaurant week
the following three course prix fixe menu
will be available for \$48 ++

Monday - Fri from 4:00 pm - 10:00pm
Saturday from 4pm - 7pm
and Sunday from 4pm - 9:30pm

appetizers

BUTTERNUT SQUASH SOUP

TOASTED PUMPKIN SEEDS AND CINNAMON CRÈME FRAÎCHE

SALAD OF BABY ORGANIC GREENS

CHERRY TOMATOES AND FRESH HERB VINAIGRETTE

PUMPKIN RAVIOLI

DICED BUTTERNUT SQUASH, CRIMINI MUSHROOMS, BABY ARUGULA
AND PUMPKIN OIL

mains

BRAISED BLACK ANGUS SHORT RIBS

GOLDEN POTATO PURÉE AND SHIITAKE MUSHROOM BBQ SAUCE

CAJUN RIGATONI

SWEET MAINE SHRIMP, SMOKED CHICKEN, BROCOLI RABE, ARUGULA, BASIL PESTO
AND FRESH SHAVED PARMESAN CHEESE

PAN-SEARED CRUSTED CORN MEAL COD

SMOKED BACON-SAUTEED NAPA CABBAGE AND LEMON BEURRE BLANC SAUCE

desserts

NAPOLEON

VANILLA WHIP CREAM, FRESH BERRIES AND GRAND MARNIER SAUCE

CHOCOLATE CAKE

TAHITIAN VANILLA ICE CREAM AND RASPBERRY COULIS

PUMPKIN BREAD PUDDING

CARAMEL SAUCE AND PUMPKIN ICE CREAM

PRIX FIXE \$48++

EXCLUDES COFFEE, TEA, ESPRESSO AND CAPPUCCINO