



Grill Menu

All Entrees are served with your Choice of Soup or House Salad

8oz Prime Grade Filet

Bordelaise, Baby Carrots and Au Gratin Potato - \$40

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Filet and Prawns - \$55



Moroccan Braised Lamb Shank

Date and Apricot Relish over Steamed Barley and Gremolata \$29



Chilean Seabass

*On a bed of Quinoa, Grapefruit Segments
finished with Ginger Sauce - \$35*



Pan Seared Scallops

*Scallops with Roasted Apples, Watercress and Parsnip Puree. Finished
with Bacon and Pine Nut Garnish - \$33*



Friday Pre-Fixe Three Course Menu

To be presented weekly

by your server