

Lunch Menu

Appetizers

Soup de Jour

*Created From the Chefs
Daily Inspiration.*

\$8

Roasted Golden Beetroot & Goat Cheese Salad

*Daniels Tender House Cut Leaves,
Honey Dijon Vinaigrette.*

\$11

Trio of Local Farmhouse Cheeses

*Baguette Crisps, Grapes
& Balsamic Onion Chutney.*

\$10

Entrées

Steak & Ale Pie

*Cubes of Beef Tenderloin, Pearl Onions, Mushrooms & Baby Carrots,
Parmesan Crusted Potato Purée.*

\$15

Hand Rolled Potato & Herb Gnocchi

*Duck Confit, Gorgonzola Cream, Red Wine Poached Pears
& Rosemary Oil Drizzle.*

\$15

Pan Seared Atlantic Salmon

*Medley of Seasonal Vegetables,
& White Wine Cream.*

\$16

Nova Scotia Lobster Grilled Cheese

*Sourdough Bread, Monforte Toscano Cheese
& Honey Dijon Dressed Greens.*

\$16