

watermark

A large, artistic splash of water in shades of blue and white, flowing from the top left towards the right and then down the right side of the page. The water is captured in motion, with many bubbles and droplets visible, creating a sense of freshness and movement.

DINNER MENU

SOUPS

Soup Comprised Daily, Please Ask Your Server 10

SALADS

California Greens

Tender California Greens with Sweet Kale Cole Slaw, Dried Cranberry, Goat Cheese, Roasted Pumpkin Seeds and Sherry Shallot Dressing 10

Classic Caesar

Hearts of Romaine, Sour Dough Croutons, Crispy Bacon Bits, Shaved Parmesan Cheese and Creamy Garlic Caesar Dressing 10

Fennel and Beet Salad

Sliced Fennel on a Bed of Gold and Candied Beets with Orange Wedges, Pecans, Blue Cheese and White Balsamic Vinaigrette 10

Add Steak or Chicken 6 or Add Shrimp 8

APPETIZERS

Mushroom Spring Roll

Crisp Rice Paper Roll with Portobello, Caramelized Onions, Goat Cheese and Fig Demi Compote 12

Scallop on Soft Polenta

Seared Large Sea Scallop on Goat Cheese Soft Polenta and Yuzu Citrus Cream Sauce 14

Tiger Prawns and Pea Risotto

Grilled Tiger Prawns on Pea Risotto and Mango Butter Sauce and Balsamic Reduction 14

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A large, artistic splash of water in shades of blue and white, with a single white drop falling from the letter 'a' in the word 'watermark' at the top. The water splashes across the top and right side of the page, creating a sense of movement and freshness.

DINNER MENU

MAINS

Grilled Chicken

Peruvian Style Spiced Grilled Chicken with Garlic Roast Potato 28

Wine Pairing: Reisling, Peller Estates (Niagara)

Crab Encrusted Atlantic Salmon

Atlantic Salmon Encrusted with Pacific Crab Meat on Saffron Risotto and Yuzu Beurre Blanc 29

Wine Pairing: Riesling, Peller Estates (Niagara)

Duck Confit

Chinese Five Spice Seared Muscovy Duck on Soft Polenta and Anise Berry Demi 30

Wine Pairing: Pinot Noire, Appleby Lane (New Zealand)

Short Ribs

Anise Infused Slow Roasted Beef Short Ribs on Polenta with Seasonal Vegetables 30

Wine Pairing: Valpolicella, Luigi Righetti, Italy

Lamb

New Zealand Lamb with a Moroccan Chamomile Rub on Soft Polenta and Mint Infused Demi 38

Wine Pairing: Malbec, Septima (Argentina)

Filet Mignon

Grilled 6 oz AAA Beef Tenderloin with Sautéed Enoki Mushrooms on Yukon Gold Mashed Herb Potato and a Reduction of Veal Jus 38

Wine Pairing: Cabernet Sauvignon, Kingston Estate (Australia)

PASTA

Ricotta and Asparagus Ravioli

Jumbo Stuffed Ravioli Pasta with Ricotta Cheese, Asparagus Tips, Grana Padano and Rich Homemade Tomato Sauce 25

Wine Pairing: Valpolicella, Luigi Righetti (Italy)

Traditional Bolognese

Homemade Tomato Meat Sauce on Fresh Spaghetti Pasta 25

Wine Pairing: Chianti, Sinopie (Italy)

Shrimp & Scallop

Sautéed Shrimp and Scallop on Red Chili Pasta with a Citrus Yuzu Cream Sauce 28

Wine Pairing: Albarino, Raimat (Spain)