

Dinner Menu

Appetizers

Digby Scallops

Pan seared Digby scallops set on blueberry confit and garnished with asparagus and sugar cured bacon shards 14

BBQ Shrimp Summer Style

BBQ shrimp married with a spiced mango margherita and finished with a green salad 12

Soup of the Day

Market fresh ingredients meet passion. Ask your server for today's selection 6

French Onion Soup

Caramelized onions in a rich beef broth highlighted with Madeira. Oven baked with toasted French bread and Gruyere cheese 8

Caesar Salad French

A Chartreuse favorite! Crisp romaine, sugar cured bacon, fresh bread croutons and aged asiago tumbled through our own dressing 8

Tomato Salad

Vine ripened tomato and crisp red onion topped with torched pistachio crusted goat cheese and apple caramel 11

Gift Certificates Available

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Entrées

Blackened Salmon

Cajun Style Salmon with a blackened crust set on a tomato and coriander salsa infused with Corona. Finished with a lemon cream and crisp potato shards 23

Seafood Ragout

Nova Scotia lobster, Scallops shrimp, mussels, fresh fish, and garden vegetables poached in white wine and finished with a vermouth cream 36

Fish of the Day

Fresh from the market. Ask your server for today's selection Market price

Chicken Supreme

Pan seared chicken supreme filled with walnut and triple cream Brie. Set on crisp vegetables and enhanced with a chardonnay cream 21

Rack of Lamb

Oven baked lamb with roast root vegetables set on rhubarb chutney and highlighted by a rich chocolate jus 45

New York Strip loin 2 ways

12 oz char grilled Strip loin served two ways. One with a blue cheese crust and red wine jus, the other with grilled veg and mushroom cream 35

Surf And Turf

½ Nova Scotia lobster coupled with a char grilled 8-ounce beef tenderloin with red wine jus and drawn butter 43

Pork Tenderloin

Char grilled pork tenderloin with corn tortilla and avocado stack. Finished with a spiced tomato and oregano cream 24

Provimi Calf's Liver

Pan seared liver with caramelized onion and sugar cured bacon set on garlic mash with red wine jus 19

Prices are subject to applicable taxes