



## Main Entrees

FOR PRICING, CUSTOM MENUS OR FOR MORE INFORMATION CALL US AT 416-857-3364

### Seafood

*Fish & Chips Style Haddock with Cranberry & Almond Green Beans, Wilted Spinach, Roasted Fingerling Potatoes, and Charred Asparagus Spears*

*Crisp Tilapia and with Vegetable Stuffed Cabbage Roll & Butternut Squash Puree with Onion Fritters*

*Crab Stuffed Red Snapper with Grilled Corn Risotto, Leek Rounds, and Spiced Beans*

*Sesame Rare Pan Seared Tuna with Stir fried Vegetables in Spicy Peanut Sauce and Vermicelli Noodles*

*Crisp Rainbow Trout with Sweet Pea Risotto, Fingerling Potatoes, and Lemon Green Beans*

*Seared Black Cod with Wilted Spinach, Peppers and Broccoli Floweret's, and Miso Glaze*

*Crisp Cornmeal and Marsala Organic Salmon Fillet with Pan Tossed Bok Choy, Citrus Green Beans, and Roasted Garlic and Ginger Rapinni*

*Pan Tossed Jumbo Prawns with Buckwheat Noodles, Coconut Milk, Lemongrass, Lime Leaf, Pickled Ginger. & Pan Tossed Broccoli & Shitake Mushrooms*

*Pan Seared Jumbo Scallops with Crisp Pancetta, Roasted Squash, & Wild & Tame Rice*

*Grilled Salmon Fillet with Mango Salsa with Sautéed Sesame Broccoli, Cauliflower, Glazed Carrots  
and Fine Beans*

*Crisp Ocean Perch with Sun dried Tomato and Spinach Rice Pilaf, and Charred Asparagus Spears*

*Cod Bundle with Thai Chili, Lemongrass, Leeks, Fingerlings, Asian Long Beans, and Coconut Milk,  
Served with Buckwheat Soba Noodles*

*Prosciutto Wrapped Black Cob with Mushroom Broth & Vegetable Bundle*

*Spiced Crab & Vegetable Spring Roll with Asian Slaw*

*Orange Glazed Trout with Long Beans, Bok Choy, Bean Sprouts & Wasabi Drizzle*

*Chilean Seabass with Lemon Saffron Broth, Root Vegetables, & Braised Greens*

## *Beef*

*Grilled Beef Tenderloin with Cranberry & Almond Green Beans, Wilted Spinach, Roasted  
Fingerling Potatoes*

*Grilled Organic Beef Burger with King Oyster Mushrooms, Sautéed Onions, Basil Aioli, Sweet  
Potato Fries, and Grilled Vegetables*

*Grilled Beef Strip loin with Roasted Potatoes, Asparagus Spears, and Sweet Creamed Corn*

*Grilled NY Striploin with Fig & Espresso Reduction, Roasted Parsnips, Wild Mushroom & Leek  
Bundle, & Maple Brushed Heirloom Carrots*

*Berretta Bacon Wrapped Fillet Mignon with Broccolini in Caramelized Garlic, Lemon Green Beans,  
and Classic Home Style French Fries*

*Grilled Ribeye Steak with Cracked Pepper Jus, Sweet Potato Wedges, & Rappini in Fine Balsamic*

*Lean Beef Savoy Cabbage Roll with Spiced Tomato Sauce & Grilled Eggplant*

*Asian 5 Spices Rubbed Lamb Chops Grilled Asparagus, Wilted Spinach & Saffron Rice*

*Thai Chile Rib Eye Steak with Grilled Peppers & Vegetable Cous-Cous*

## *Lamb*

*Herb Crusted Lamb Rack with Sundried Tomato & Pancetta Rice & Broccolini in Garlic*

*Orange Glazed Lamb Chops with Saffron Rice, Wilted Spinach, & Roasted Honey Carrots*

## *Pork*

*Maple Glazed Pork Tenderloin with Toasted Walnuts, Sweet Balsamic Parsnips, & Roasted Garlic Mashed Potatoes*

*Grilled 5 Spice Pork Tenderloin with Pan Tossed Bok Choy, Long Beans, & Sesame Rice Cake*

*Prune Stuffed Pork Tenderloin with Prosciutto, Olive Oil Forked Potato's, and Farmers Carrots*

## *Chicken & Fowl*

*Confit Duck with Wilted Spinach and Cranberries, Cippolini Onions, Roasted Parsnips with Crisp Pancetta, and Maple Heirloom Carrots*

*Wild Mushroom and Pepper Stuffed Chicken Breast with Artichoke Mashed Potatoes, and Heirloom Roasted Carrots*

*Marinated Turkey Breast with Roasted Cranberry Brussels sprouts, Honey Glazed Carrots, and Roasted Organic Beets*

*Roasted Garlic & Brie Stuffed Chicken Breast with Caramelized Pear & Sage Chutney, Rustic Artichoke Whipped Potatoes, & Roasted Baby Carrots & Beets*

*Coq Au Vin with Red Wine Reduction, Roasted Heirloom Carrots, Beets, and Herbed Fingerling Potatoes*

*Sweet Chipotle Brushed Chicken Breast with Crab Stuffed Portobello Mushrooms, and Oven Roasted Squash with Rosemary*

*Maple Brushed Chicken with Caramelized Onion Tart, Chive Spun Potatoes, and Roasted Butternut Squash*

*Crisp Skin Chicken Breast with Spiced Apple Rice & Parsnip & Carrot Wrap*

*Basil & Roasted Garlic Pesto Chicken Breast with Wild Mushroom Risotto & Balsamic Asparagus*

*Curried Chicken Stew with Roasted Vegetables, Braised Cippolinis & Ace Bakery Bread*

*Herb Goats Cheese Filled Chicken Breast with Cauliflower, Potato, Artichoke Ragout*

## *Pasta & Gnocchi*

*Four Cheese Ravioli with Wilted Spinach, Spicy Chorizo Sausage, Roasted Parsnips, & Caramelized Onions with Veal Broth Reduction*

*Classic Lasagna with Wild Mushrooms, Peppers, Zucchini, Ricotta Cheese, Organic Tomato Sauce, and Parm*

*Spaghetti and Organic Turkey Balls with Wilted Spinach, Wild Mushrooms, Crushed Olives,  
Capers, Organic Tomato Sauce*

*Wild Mushroom and Chicken Gnocchi with Wilted Spinach, King Oyster Mushrooms, and Natural  
Reduction*

*Spinach Linguini with Pan Tossed Prawns and Scallops with Wild Mushrooms, Artichoke Hearts,  
Caramelized Garlic, Wilted Spinach, Shaved Asiago Cheese and Alfredo Sauce*

*Pappardelle Pasta with Torn Confit Duck, Roasted Parsnips, Sundried Tomatoes, Cippolini Onions,  
Wilted Spinach, and Natural Reduction*

*Rigatoni with Artichokes & Pancetta with Roasted Garlic*

## *Continental*

*Winter Vegetable Curry with Orange Scented Jasmine Rice & Grilled Chicken Breast*

*Pad Thai with Vermicelli Noodles; Stir fried Vegetables, and Fried Egg with Teriyaki Cod*

## *New Items*

*Charred Tuna with Tomato Pesto & Fresh Orzo Salad*

*Pan Seared Scallops with Sage Burnt Butter & Wild Mushroom Risotto with Truffle*

*Lemon Risotto with Grilled Jumbo Prawns and Asparagus*

*Pappardelle with Confit Duck, Arugula, Root Vegetables, and Pecorino*