

Sampling

Saganaki

Kasseri cheese sautéed in olive oil then flambéed with a sambucca and brandy blend. Served with warm baguette. *\$12*

Mediterranean Nachos

Loaded with bell peppers, black olives, tomatoes, red onion, green onion and jalapenos. Topped with cheddar and feta cheese. *\$12*
(add guacamole *\$2*)

Antipasto Platter

A feast of herb marinated artichokes, mixed olives, chili marinated mushrooms and warm marinara sauce. Served with baguette. *\$14*

Baked Goats Cheese

Baked goats cheese topped with a fresh chilli pepper jelly and served with toasted pita. *\$8*

Pulled Pork or Crabcake Sliders

Choose from either Housemade Crabcakes or tangy pulled pork smothered in our delicious BBQ sauce served in mini sliders. Served with greens and sliced tomato. *\$9*

Make it a meal and add Pomme Frites *\$2*

Steamed Mussels

Fresh mussels steamed with white wine, dill, garlic, lemon and tomato. Topped with green onion. *\$8*

Spicy Crab Dip

Our own "Spicy" recipe served with warm pita. *\$8*

Calamari

Lightly dusted and tossed in a herb blend. Served with house made tzatziki. *\$9*

Smoked Chicken Quesadilla

Smoked chicken, bell peppers, tomatoes, green onion and cheddar. Served between two tortillas and accompanied with Mango Pico De Gallo. *\$8*

Fish Tacos

Blackened haddock with lettuce, tomato, red onion and cheese on tortilla ready for wrapping.

Served with a home made Mango Pico De Gallo (Fresh Cilantro salsa) *\$8*

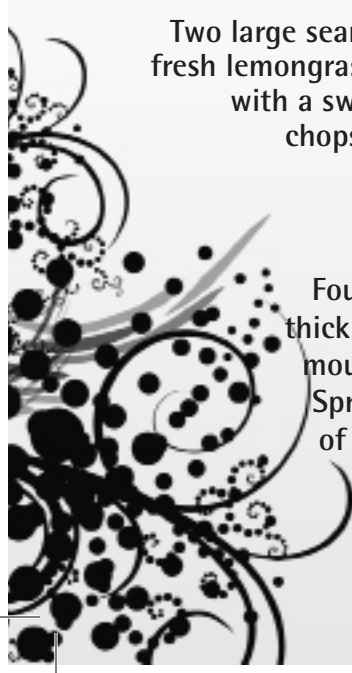
Make it a meal and add rice *\$2*

Thai Fish Cakes

Two large seared white fish cakes loaded with fresh lemongrass, ginger and coriander. Topped with a sweet and sour sauce. Served with chopsticks and our housemade tangy citrus coleslaw. *\$8*

Smoked salmon Crustini

Four freshly toasted crustini with a thick spread of dill cream cheese and mounds of Atlantic smoked salmon. Sprinkled with diced red onion and of course finished with capers. *\$9*



Salads

Fresh Pear Salad

Bartlett pears, red onion, walnuts and applewood smoked cheddar. Served on mescaline and dressed with our own Honey Dijon vinaigrette. *\$10*

Spinach Salad

Smoked Chicken, sun-dried tomatoes, red onion, dried cranberries and goats' cheese dressed with balsamic vinaigrette. *\$10*

Crabcake garden Salad

Two Housemade crabcakes served over mescaline mix, loaded with peppers, onion, tomatoes, cucumbers, carrots and shredded mixed cheese. Served with our own Honey Dijon vinaigrette. *\$12*

Mains

Served with daily vegetable and a choice of roasted red potato or basmati rice.

Pesto stuffed salmon

Atlantic salmon steak filled with fresh pesto, topped with yet more pesto, fresh lemon, dill and parmesan and baked to perfection. *\$18*

Baked Tilapia

White fish topped with tomato, capers, olives, garlic, green onion and parmesan. *\$15*

Striploin

8oz striploin steak topped with crumbled blue cheese. Served with a garnish of pomme frites. *\$19*
Add sizzling mushroom and onion for *\$2*

Naan Bread Pizza

Proscuitto, basil, spinach and red onion under melted mozzarella and parmesan. Drizzled with our house made marinara sauce. Served with pomme frites. *\$15*

Artichoke Stuffed Greek Chicken Breast

Grilled Chicken breast stuffed with marinated artichokes and topped with feta, black olives, red onion and red pepper. *\$18*

Shrimp and Chicken Linguini

Shrimp, chicken kalamata olives, onions, artichokes, sundried tomatoes and bacon topped with parmesan and feta. *\$16*
Add fresh Pesto or Marinara sauce for *\$2*

Vegetable Linguini

Red onion, bell peppers, olives, tomatoes and basil topped with parmesan and goats cheese. *\$14*
Add fresh Pesto or Marinara sauce for *\$2*

Dessert

Ask your server for today's dessert selection