Appetizers

Lobster Salad	34	Shrimp Cocktail	24
Lobster, Avocado, Mango, Citronette Dressing		with Spicy Cocktail Sauce	
Tuna Tartare "Pierangelo"	26	Dim Sum Sampler	22
Tuna, Cherry Tomatoes, Watermelon, Blue Che		Dim Sum Sampler	22
		Escargot	18
Arugula Salad	18	served "en cocotte" with garlic butter	
2	24	Company of the I	40
Burrata Seared cherry tomatoes, avocado, thyme, oreg	24 ano	Caesar Salad	18
Tuna Tartare with Avocado and Soy & Ginger Dressing	25	Grilled Vegetable Terrine Peppers, Leeks, Carrots, Zucchini, Asparagus	19
with Avocado and Soy & diliger Dressing		with Raspberry Vinaigrette	
Yuzu	24	Harbourfront Salad	18
Thinly sliced Hamachi drizzled with Yuzu sauce		Romaine, Cucumber, Onions, Peppers, Avocado	,
Sesame Oil, Soy Sauce and Garlic		Tomatoes with Citronette Dressing	
Shrimp Tempura "Malaysian Style"	24	Tokio M	25
with Asian Coconut Curry Sauce		Tuna wrapped in Nori, deep fried, then	
		thinly sliced and served with Chili Mayo	
	Main		
Pork Tenderloin Mashed Potatoes & Mushroom Cream Sauce	39	Duck Pan-fried Duck Breast with Orange-anise Sauce	42
Washed Fotatoes & Washi oon Cream Sauce		Red Cabbage & Mashed Potatoes	
Linguine Shrimp "Fra Diavolo"	42	Risotto Porcini	35
Tomato sauce, Garlic, Wine, Capers, Onions, Ol	ives	Carnaroli, Porcini, Onions, Cream, Parmesan	
Salmon	35	Black Cod	48
Honey Mustard Salmon with Vegetables & Pota	atoes	Miso, Mirin, Rice	
Local Catch Catch of the day corred with Lemon Butter Say	44	Roasted Chicken Roasted Half Chicken infused with Herbs	35
Catch of the day served with Lemon Butter Sau Vegetables & Potatoes	ce	served with Vegetables & Potatoes	
Beef "Asiate"	39	Lamb "Milanese"	44
Pan Seared with Red & Green Peppers		Thinly pounded and Breaded Lamb Rack	
Unagi Sauce, Jalapenos & Sesame Seeds		with Linguini Al Olio & Broccoli	
Veal "Milanese"	44	Veal "Piccata"	44
Thinly pounded and Breaded Veal Scallopini		Pan Fried Veal Scallopini with Fried Zucchini	
served with Arugula Salad			
Veal "Marsala"	44	Chicken "Roti"	35
Veal Scallopini sautéed with Mushrooms		Chicken Curry served with a Cucumber & Tomat	
and Marsala Wine		Relish and Indian Flat Bread	
	From the Gr	ill	
The grilled items are served with your sauce of cho		iii iise sauce, mushroom cream sauce or peppercorn sau	ice)
Striploin Steak 10oz	48	Burger	29
		Served with Steak Cut Fries	
Tomahawk Steak 45oz	MP	Porterhouse Steak 42oz	MP
Served rare on a hot sizzling stone		Served rare on a hot sizzling stone	
New Zeeland Bask of Lawsh			
New Zealand Rack of Lamb with grilled Zucchini & Couscous	55		
B. med Zacomin & couscous	Sides		
Creamed/Sauteed Spinach 14 O	nion Rings 8	French Fries 8 Baked Potato 8	