

## Appetizers

<b>Lobster Salad</b>	<b>34</b>	<b>Shrimp Cocktail</b>	<b>26</b>
Lobster, Avocado, Mango, Citronette Dressing		with Spicy Cocktail Sauce	
<b>Tuna Tartare "Pierangelo"</b>	<b>28</b>	<b>Dim Sum Sampler</b>	<b>24</b>
Tuna, Cherry Tomatoes, Watermelon, Blue Cheese			
<b>Arugula Salad</b>	<b>19</b>	<b>Escargot</b>	<b>21</b>
		served "en cocotte" with garlic butter	
<b>Burrata</b>	<b>26</b>	<b>Caesar Salad</b>	<b>19</b>
Seared cherry tomatoes, avocado, thyme, oregano			
<b>Tuna Tartare</b>	<b>28</b>	<b>Grilled Vegetable Terrine</b>	<b>20</b>
with Avocado and Soy & Ginger Dressing		Peppers, Leeks, Carrots, Zucchini, Asparagus with Raspberry Vinaigrette	
<b>Yuzu</b>	<b>26</b>	<b>Harbourfront Salad</b>	<b>19</b>
Thinly sliced Hamachi drizzled with Yuzu sauce Sesame Oil, Soy Sauce and Garlic		Romaine, Cucumber, Onions, Peppers, Avocado Tomatoes with Citronette Dressing	
<b>Shrimp Tempura "Malaysian Style"</b>	<b>26</b>	<b>Tokio M</b>	<b>28</b>
with Asian Coconut Curry Sauce		Tuna wrapped in Nori, deep fried, then thinly sliced and served with Chili Mayo	

## Main

<b>Duck</b>	<b>44</b>	<b>Chicken "Roti"</b>	<b>38</b>
Pan-fried Duck Breast with Orange Anise Sauce Red Cabbage and Mashed Potatoes		Chicken Curry served with a Cucumber & Tomato Relish and Indian Flat Bread	
<b>Linguine Shrimp "Fra Diavolo"</b>	<b>44</b>	<b>Risotto Porcini</b>	<b>38</b>
Tomato Sauce, Garlic, Wine, Capers, Onions, Olives		Carnaroli, Porcini, Onions, Cream, Parmesan	
<b>Salmon</b>	<b>39</b>	<b>Black Cod</b>	<b>54</b>
Honey Mustard Salmon with Vegetables & Potatoes		Miso, Mirin, Rice	
<b>Local Catch</b>	<b>46</b>	<b>Roasted Chicken</b>	<b>38</b>
Catch of the day served with Lemon Butter Sauce Vegetables & Potatoes		Roasted Half Chicken infused with Herbs served with Vegetables & Potatoes	
<b>Beef "Asiate"</b>	<b>42</b>	<b>Lamb "Milanese"</b>	<b>44</b>
Pan Seared with Red & Green Peppers Unagi Sauce, Jalapenos & Sesame Seeds		Thinly pounded and Breaded Lamb Rack with Linguini Al Olio & Broccoli	
<b>Veal "Milanese"</b>	<b>44</b>	<b>Veal "Piccata"</b>	<b>44</b>
Thinly pounded and Breaded Veal Scallopini served with Arugula Salad		Pan Fried Veal Scallopini with Fried Zucchini	
<b>Veal "Marsala"</b>	<b>44</b>	<b>Surf and Turf</b>	<b>49</b>
Veal Scallopini sautéed with Mushrooms and Marsala Wine		Veal Marsala and Salmon wrapped in Nori served on Wasabi Cream Sauce with Vegetables and Potatoes	

## From the Grill

The grilled items are served with your sauce of choice (gravy, bearnaise sauce, mushroom cream sauce or peppercorn sauce)

<b>Striploin Steak 10oz</b>	<b>52</b>	<b>Burger</b>	<b>29</b>
		served with Steak Cut Fries	
<b>Tomahawk Steak 45oz</b>	<b>MP</b>	<b>Porterhouse Steak 42oz</b>	<b>MP</b>
served rare on a hot sizzling stone		served rare on a hot sizzling stone	

## Sides

<b>Creamed/Sauteed Spinach</b>	<b>14</b>	<b>Onion Rings</b>	<b>8</b>	<b>French Fries</b>	<b>8</b>	<b>Baked Potato</b>	<b>8</b>
--------------------------------	-----------	--------------------	----------	---------------------	----------	---------------------	----------

Dear Guests, please be advised that you must stay seated at your table at any time unless you must use the restroom.  
Please social distance from other diners and advise your kids to stay seated and do the same.  
We must enforce the strict government rules!!