

ENTREES

<i>New York Strip loin</i>	6 OZ	24
	8 OZ	29
	10 OZ	34
	12 OZ	39
<i>Filet Mignon</i>	8 OZ	35
	12 OZ	45

All steaks come with a choice of Madagascar sauce, sautéed mushrooms & onions or herbed peppered chevre crust \$3.00 each

<i>Grilled Pork Back Ribs</i> -served with house made frites - full rack	29
-half rack	18

<i>Orange & Ginger Braised Pork Cheeks</i> - Fork tender with an orange & ginger reduction served with shiitake mushroom risotto	26
<i>Provimi Liver</i> - with house smoked bacon, pearl onions & apples	24
<i>Muskoka Cream Ale Braised Lamb Shank</i> - With Yukon gold potato & turnip puree	35
<i>Duck Confit</i> - served with Marsala wine reduction & House made gnocchi	29
<i>Chicken Breast Supreme</i> - stuffed with cranberries & goat cheese	26
<i>Maritime Cannelloni</i> - with crab, lobster & scallops on wilted Spinach with saffron sauce	36
<i>East Coast Lobster Tails</i> with hot drawn butter	48
<i>Beef Tenderloin with East Coast Lobster Tail</i> with hot drawn butter	45
<i>Grilled Vegetable & Goat Cheese Casserole</i> - with roasted red pepper sauce & gluten free five grain pilaf & vegetables	23