



VALENTINE'S DAY

Menu



APPETIZERS

Shaved Beef Crostini 19

Toasted garlic butter baguette slices layered with tender shaved beef, a dollop of zesty horseradish cream cheese, fresh arugula, and a drizzle of balsamic honey glaze.

Dirty Martini Shrimp Skewers 15

Four shrimp skewers, chilled after being cooked with a blend of red pepper, chili flakes, dry vermouth, and savory seasonings. Paired with large green olives and a zesty cocktail sauce elegantly presented in a short martini glass.

Veggie Tortilla Pizza 17

10" flour tortilla brushed with rich, aromatic pesto, topped with sautéed artichoke hearts, cherry tomatoes, baby spinach, and red peppers. Finished with a generous layer of melted mozzarella cheese. Cooked to perfection for a warm, savory bite bursting with Mediterranean-inspired flavors.

ENTRÉE'S

'Marry Me' Chicken 34

Chicken supreme stuffed with Mozzarella Cheese and Cherry Tomatoes, topped with a Creamy Garlic Parmesan Sauce. Served with a Roasted Blend of Vegetables and Baby Potatoes.

Balsamic Herbed NY Strip 40

Locally sourced 10 oz New York Strip marinated in a flavourful blend of garlic, olive oil, balsamic vinegar, and Italian herbs. Grilled to perfection and finished with a warm balsamic garlic sauce. Served with a Roasted Blend of Mushrooms, Brussel Sprouts, Red Onions and Green Zucchini and Roasted Baby Potatoes.

Heart-Shaped Ravioli 28

Ten pieces of heart-shaped ravioli stuffed with creamy cheese and topped with a rich garlic cream sauce. Garnished with roasted cherry tomatoes for a burst of colour and flavor.

DESSERTS

So Good Chocolate Cake 12

Four layers of decadent chocolate cake, layered with rich chocolate fudge icing, finished with a glossy dark chocolate glaze, and adorned with fine chocolate flakes.

Strawberry Champagne Cheesecake (GF) 12

Vanilla cheesecake marbled with strawberry, baked on a gluten-free chocolate cookie crust, and topped with champagne mousse, strawberry swirls, and dark chocolate shavings.

Berry Burst Cake 12

Two layers of light vanilla cake garnished with light cream and decorated with raspberries and blueberries on a raspberry miroir.

