



## STARTERS

<b>Soup of the day</b>	<b>10</b>
<b>Crispy Calamari, homemade aioli sauce</b> <small>no nut</small>	<b>17</b>
<b>Arancini with smoked scallops and Pied-de-Vent</b>	<b>16</b>
<b>Mussels Marinara</b> <small>no glu</small> Pied-de-vent Sauce +5	<b>16</b> <b>+ 5</b>
<b>Island whelks</b> <small>no nut no glu</small> Creamy Sauce, fresh herb, roasted tomatoes and parmesan	<b>16</b>
<b>Convent-style sea-food Fritters</b> <small>no noix</small> Shrimp, salted cod, scallops and coriander	<b>16</b>
<b>Grilled Cesar salade</b> <small>no glu</small> Smoked herring sauce, fried capers and parmesan	<b>14</b>
<b>Grilled shrimp</b> <small>no nut</small> Sweet Chili sauce, coriander and lime sauce, remoulade and wakame	<b>15</b>
<b>Fries and homemade mayo</b> <b>Sweet potato</b>	<b>6</b> <b>8</b>
<b>Beet salad</b> Apples, white onions and goat cheese	<b>15</b>
<b>Oysters</b> Mignonette with rhubarb and butternut squash	<b>(5) 18</b>
	<b>(10) 35</b>
<b>Island Cheeses Plate</b> caramelized onions, caramelized nuts, crackers	<b>22</b>

## MAIN COURSE

<b>Salmon with white butter</b> White butter sauce with sage, wild rice and seasonal vegetables	<b>38</b>
<b>Lobster and mushrooms Risotto with bisque and parmesan cheese</b> <small>no nut no glu</small>	<b>49</b>
<b>Seared Scallops</b> <small>no glu</small> Mashed peas, virgin mint sauce and toasted bread nuts, seasonal vegetables	<b>39</b>
<b>Tuna Tatakis</b> <small>no nut</small> Celery root puree, buttered edamame, wakame salad	<b>40</b>
<b>Fish'n chip</b> Tartar sauce, fries and homemade coleslaw	<b>30</b>
<b>Lamb Shank</b> <small>no nut no glu</small> Butternut squash cream, Brussels sprouts and roasted bacon	<b>48</b>
<b>Seafood linguini</b> Mussels, scallops, shrimps, fresh herbs sauce and parmesan	<b>39</b>
<b>Linguini and chicken marinated in white wine</b> <small>no nut</small> Served with a creamy herbs and parmesan sauce	<b>30</b>
<b>Grilled AAA beef steak</b> Roasted potatoes, red wine sauce and harvest salad	<b>39</b>
<b>Pulled Duck Salad</b> <small>no nut no glu</small> Beets, caramelized onions, goat cheese, balsamic and honey dressing	<b>30</b>
<b>Seafood Casserole (shrimps, scallops and lobster)</b> Served with wild rice and seasonal salad	<b>39</b>

A 4 \$ fee will be added to the bill for musical evenings