



Chef's Seasonally Inspired Specials

~ Starters ~

Apple & Butternut Squash Bisque

Toasted Pepitas | Creme Fraiche \$10

Butternut & Pumpkin Ravioli

Sage Brown Butter Sauce | Caramelized Walnuts | Balsamic Glaze \$12

~ Entrees ~

Rack of Lamb

Wild Mushroom risotto | Asparagus

Taragon Demi Glace \$39

Market Surf & Surf

Grilled 10oz New York Sirloin | Apple Bourbon Compound Butter

Maple Bacon Wrapped Jumbo Scallops

Loaded Baked Potato & Asparagus \$40

Orange Duck Breast

Roasted Duck Breast | Orange Maralade Glace

Whipped Potatos & Red Cabbage \$37

~ Feature Dessert ~

Pumpkin Pie

Caramel Sauce | Fresh Whipped

~ Feature Drinks ~

Chai Martini

Vanilla Vodka, Baileys, Wildmoon Chai Liqour \$15