

DATE NIGHT - 2 DINE FOR \$60
START BY SHARING AN APPETIZER
CHOOSE 2 ENTREES
FINISH WITH SHARING A DESSERT

APPETIZERS

BRUSCHETTA (V) (VG)

ROMA TOMATOES MARINATED WITH GARLIC, BALSAMIC VINEGAR, ONIONS, FRESH BASIL, AND PARMESAN CHEESE SERVED WITH GRILLED MINI CIABATTAS.

STUFFED MUSHROOMS

(5) WHITE BUTTON MUSHROOMS. STUFFED WITH SAUTEED BABY SPINACH, CHOPPED MUSHROOMS, BACON, BREAD CRUMBS, AND PARMESAN CHEESE (V) (GF)

CHEESE TOAST (V)

A MIXTURE OF MOZZARELLA, AGED CHEDDAR, PARMESAN, AND GOUDA. MELTED ON TOP OF SLICES OF BRIOCHE BREAD. SERVED WITH RANCH.

CHICKEN GYOZA

(5) CHICKEN AND VEGETABLE FILLED DUMPLINGS. STEAMED AND PAN SEARED. SERVED WITH SUSHI MAYO AND PONZU

ENTREES

BRAISED BISON PARPADELLE

BRAISED BISON SHORT RIB, RED WINE, CREAM, AND GOAT CHEESE. TOSSED WITH PARPADELLE PASTA

SALMON BOWL

CHIPOTLE OR TERIYAKI GRILLED SALMON, PICKLED ONIONS, CUCUMBER, CARROTS, MANDARIN, AVACADO, EDAMAME, CABBAGE, GREEN ONION AND SESAME SEEDS. SERVED WITH JASMINE RICE.

GINGER BEEF BOWL

HOUSE MADE GINGER BEEF. SAUTEED WITH BELL PEPPERS AND ONIONS. ON TOP OF FRIED RICE AND SERVED WITH A HOUSE MADE VEGGIE SPRING ROLL

CHICKEN SOUVLAKI DINNER

2 GRILLED CHICKEN SOUVLAKI SKEWERS SERVED WITH TURMERIC RICE, GREEK SALAD, TZATKIKI AND FRESH PITA

CHICKEN ALFREDO (GF)

GRILLED CHICKEN BREAST, BACON, PARMESAN CHEESE, WHITE WINE, CREAMY ALFREDO SAUCE. TOSSED WITH FETTUCCINI PASTA. SERVED WITH GRILLED CIABATTA

STUFFED BELL PEPPER (V)

ROASTED BELL PEPPER STUFFED WITH A WILD MUSHROOM, ASPARAGUS, AND PARMESAN CHEESE RISOTTO

525 SMASH BURGER

2 HOUSE MADE PATTIES COOKED SMASHED STYLE. BACON, CHEDDAR, TOMATO, SHREDDED LETTUCE, ONIONS, PICKLES, AND BUGER SAUCE. ALL ON A BRIOCHE BUN

DESSERT

STICKY TOFFEE PUDDING (V)

DARK SPONGE CAKE SERVED WITH TOFFEE, VANILLA ICE CREAM AND FINISHED WITH A DOLCHE DE LECHE CARAMEL SAUCE.

WARM CHOCOLATE BROWNIE (V)

WARM BROWNIE. TOPPED WITH ICE CREAM, CHOCOLATE SAUCE, CARAMEL SAUCE, AND CRUSHED PECANS

WARM APPLE CRUMBLE

HOME STYLE APPLE CRUMBLE. TOPPED WITH BROWN SUGAR OATS. SERVED WITH VANILLA ICE CREAM AND CARAMEL SAUCE

CHEESECAKE (V)

NEW YORK STYLE CHEESECAKE. TOPPED WITH A CABERNET SAUVIGNON AND BERRY COMPOTE.

SEASONAL CREME BRULEE (V) (GF)

CHEF'S SEASONALLY INSPIRED FLAVOURS. PLEASE ASK YOUR SERVER ABOUT THE CURRENT FLAVOUR

ALLERGY AWARENESS

GLUTEN FRIENDLY ITEMS ARE MADE WITH GLUTEN-FREE INGREDIENTS. HOWEVER, PLEASE BE ADVISED THAT CROSS CONTAMINATION WITH GLUTEN CONTAINING PRODUCTS MAY OCCUR IN OUR KITCHEN DURING PREPARATION. PLEASE ASK YOUR SERVER FOR DETAILS. ADDITIONAL OPTIONS ARE AVAILABLE WITH MODIFICATIONS FROM OUR KITCHEN. ASK A SERVER FOR INFORMATION. LET US KNOW IF YOU HAVE A FOOD ALLERGY OR SENSITIVITY.

- (VG) CAN BE MODIFIED FOR VEGANS
- (GF) CAN BE MODIFIED TO BE GLUTEN FREE
- (V) CAN BE MODIFIED FOR VEGETARIANS