

## Light Fare

### Soup & Salad

#### **Beet & Baby Greens Salad** \$10

Baby greens, sliced beets, goat cheese and almonds with a honey balsamic dressing  
(St Hallet "Poacher's Blend, Australia)

#### **Traditional Caesar Salad** \$9

Crisp romaine leaves, croutons, torn bacon, Parmesan cheese, tangy garlic dressing  
(Canaletto "delVenezie" Pinot Grigio, Italy)

#### **Sautéed Seafood & Chowder** \$12

Cream based chowder with fresh seafood jewels from the banks of the Atlantic  
(KWV Chardonnay, South Africa)

#### **Ginger Carrot Soup** \$7

Sweet carrot soup, ginger scented garnished with a tortilla cracker and spicy cashew nuts  
(Lingenfelder, Bird Label Riesling - Germany)

### Table Teasers

#### **Pizza Inspirations** \$14

Grilled chicken & caramelized onion, Sirloin & mushroom or Roasted vegetable and Asiago  
(Nippozano Sangiovese, Italy)

#### **Calamari** \$10

Light and crispy rings of calamari served with a spicy aioli and marinara sauce  
(Santa Sofia, Costalta, Soave, Italy)

#### **Nachos & Cheese** \$9

Crisp corn chips garnished with salsa, sour cream, olives cheddar cheese & jalapeno peppers  
(Keith's India Pale Ale)

#### **Lime Scented Chicken wings** \$11

Oven roasted wings with a Lime scented barbecue sauce  
(Francis Ford Coppola Zinfandel California)

#### **Bruschetta** \$10

Olive oil, basil, olives, tomatoes, baked on Greek pita bread with mozzarella cheese  
(Renzo Masi, Chianti, Italy)

## Light Fare

### Appetizers

#### **Lamb Chops & Ratatouille** \$12

Pan-seared lamb chops served with a roasted vegetable ratatouille and a red current glaze  
(Jost, Leon Millot, Nova Scotia)

#### **Spiked Sea Scallops** \$12

Seared scallops on garlic crouton, wilted baby spinach with bacon tequila lime cream  
(Bidoli Friuli, Sauvignon Blanc, Italy)

#### **Seafood Cakes** \$11

Pan-seared with lobster, shrimp, and crab with an orange molasses sauce and herb mayonnaise  
(Champagne, Montaudon, France)

#### **Fried Mozzarella** \$9

Panko crusted mozzarella with stewed cherry tomatoes, balsamic glaze, basil and prosciutto  
(Finca Las Moras Reserve, Malbec, Argentina)

#### **Steamed mussels** \$10

Steamed in a white wine, vegetable and coconut broth served with garlic bread  
(Grand Pre, Seyval Blanc, Nova Scotia)

### Pastas

#### **Lobster Cannelloni** \$18

Nova Scotia lobster ragout wrapped in pasta, julienne basil, cream sauce, tomato garnish  
(Bonterra, Chardonnay, United States)

#### **Pan-seared Potato Gnocchi** \$14

Creamy Parmesan white sauce, smoked Italian ham, tomato concassée & pesto  
(Spy Valley, Pinot Gris, New Zealand)

#### **Lobster Risotto** \$17

Lemon scented creamy risotto with morsels of lobster, garnished with a lobster claw  
(Louis Latour "Duet", France)

#### **Mushroom Ravioli** \$15

Pasta filled with sautéed field mushrooms topped with herbs and a brown butter sauce  
(Saurus, Pinot Noir, Argentina)