

Entrees

Seafood offerings

Maple Curried Scallops \$20
Pan-seared in butter, finished with a pinch of curry, maple and wine on parmesan risotto (Lingenfelder "Bird Label", Riesling, Germany)

Atlantic Salmon \$21
Oven roasted salmon with wine and onions, pillow of risotto, vanilla Beurre blanc sauce (Oyster Bay, Chardonnay, New Zealand)

Almond Crusted Halibut \$23
Fresh halibut, crusted with almonds pan-fried with a carrot balsamic sauce (Bonterra Organic Chardonnay, United States)

Pan-Seared Cod \$19
Pan-seared and served with a shiitake mushroom sauce on a pillow of risotto (Louis Latour, Pinot Noir, France)

Pan Roasted Giant Shrimp \$22
Jumbo shrimp pan, roasted with a spicy vegetable medley and basmati rice (Jost "Eagle Tree" Muscat, Nova Scotia)

Atlantic Seafood Medley \$26
A medley of salmon, halibut, scallops, mussels and lobster in a basil cream sauce (Coppola, Directors Cut, Chardonnay, U.S.)

Lobster Duet \$23
Golden lobster fritters with cilantro, lobster tail, orange remoulade and basil oil (Massotina Prosecco, Italy)

Fish & chips \$14
Beer battered fresh Atlantic haddock served with our own oven roasted potato wedges (Carmen Reserve, Sauvignon Blanc, Chile)

Sautéed Jumbo Shrimp \$19
Shrimp sautéed with garlic & smoked tomato, a horse radish cream sauce and Basmati rice (J. Drouhin, Chablis, France)

Sirloin & Peppered Scallops \$25
Sirloin of beef with sautéed sea scallops and a Madagascar peppercorn sauce (J. Lohr, Los Osos, Merlot, United States)

Entrees

Land offerings

Cardamom Rack of Lamb \$31
Cardamom rubbed rack of lamb, red currant sauce and brown sugar roasted sweet potatoes (Michael David, 7 Deadly Zins, United States)

Striploin of Beef \$24
10 oz cut of AAA Angus beef served with a red wine demi glaze and potato galette (Rymill, MC2, Coonawara, Australia)

Bison Tenderloin \$31
Pan roasted, with a mushroom sauté, port sauce, and brown sugar roasted sweet potatoes (The Ruins, Pinotage, South Africa)

Rib Eye of Beef \$25
10 oz cut of AAA Angus beef with a Dijon onion sauce and garlic mashed potatoes (Peter Lehman Weighbridge, Shiraz, Australia)

Beef Tenderloin \$26
6 oz AAA Angus beef tenderloin, bacon port reduction, crispy onions and potato galette (Carmen, Cabernet Sauvignon, Chile)

Slammers platter \$17
Trio of mini burgers, lamb & Raita sauce, Angus beef & caramelized onion, grilled chicken & barbeque sauce, sweet potato fries (Posada del Rey, Tempranillo, Spain)

Braised Short ribs \$24
Slow cooked, in an orange molasses sauce with and brown sugar roasted sweet potatoes (A Mano, Primitivo, Italy)

Pork Tenderloin \$20
Rubbed with cinnamon, served with a cider apple sauce and roasted garlic mashed potatoes (Finca Las Moras. Reserve, Malbec, Argentina)

Roasted Valley Chicken \$19
Roasted breast of chicken with raisin, pears, walnuts with roasted garlic mashed potatoes (Glen Carlou, Trotoise Hill, South Africa)

Sirloin of Beef Sandwich \$14
Grilled steak on baguette with caramelized onion, dijon mayonnaise and sweet potato fries (Water Wheel "Memsie", Australia)