



APPETIZERS



FRENCH ONION SOUP - \$12

BAKED WITH CROSTINI & SWISS CHEESE

CAESAR SALAD - \$13

ROMAINE, BACON, CROUTONS, PARMESAN,
HOUSE-MADE CAESAR DRESSING

ARANCINI - \$16

FRIED RISOTTO BALLS SERVED WITH
MARINARA SAUCE

BAKED BRIE - \$18

SERVED WITH SEASONAL JAM & CROSTINI

SEAFOOD CHOWDER - \$15

SERVED WITH GRILLED SOURDOUGH

SMOKED SALMON - \$16

HONEY-THYME CREAM CHEESE, CROSTINI

OYSTERS ON THE HALF SHELL

\$3/EACH \$15/HALF DOZEN

FROM MERASHEEN BAY, SERVED WITH
LEMON, TABASCO AND MIGNONETTES

+\$1.5/OYSTER TO MAKE THEM
ROCKEFELLER

MUSSELS - \$16

WHITE WINE CREAM SAUCE, GRILLED
SOURDOUGH

COD-AU-GRATIN - \$15

FRESH COD, BÉCHAMEL & CARAMELIZED
ONIONS BAKED WITH CHEDDAR CHEESE

PAN SEARED SCALLOPS - \$19

HERB & GARLIC DRAWN BUTTER, MICRO
HERBS

CHARCUTERIE BOARD

FOR ONE - \$19 FOR TWO - \$32

CURED MEATS, CHEESES, CONDIMENTS, FRUITS, PICKLES AND CROSTINI

CANDLEGLOW MENU - \$60

CHOOSE FROM THE FOLLOWING FOR A 3-COURSE
WOODSTOCK EXPERIENCE.

IF YOU INTEND ON HAVING THE CANDLEGLOW MENU, IT MUST BE SPECIFIED
WHEN ORDERING.

PICK ANY APPETIZER

ONE OF THE FOLLOWING FROM OUR DINNER MENU:

STUFFED CHICKEN BREAST

MAPLE GLAZED SALMON

GNOCCHI

10 OZ. STRIPLOIN

ANY OF OUR DESSERT OFFERINGS UP TO \$15.



DINNER



GNOCCHI - \$26

POTATO GNOCCHI, BASIL PESTO,
PARMESAN
+ ADD A SIDE OF SEASONAL
VEGETABLES \$5

SAVOURY STUFFED CHICKEN BREAST

\$35

CHICKEN GRAVY, SEASONAL
VEGETABLES, MASHED POTATO

RACK OF LAMB - \$55

HERB CRUSTED, DEMI-GLACE,
MASHED POTATO, ROAST GARLIC
PARSNIP PUREE

PAN FRIED COD - \$29

BONE MARROW GRAVY, FRIED PORK
BELLY, CHICKPEA BATTER, MASHED
POTATO

+ ADD A SIDE OF SEASONAL
VEGETABLES \$5

MAPLE GLAZED SALMON - \$34

GRILLED SALMON, HOUSE MADE
MAPLE GLAZE, RICE PILAF,
BROCCOLI

SEAFOOD SAMPLER - \$42

SALMON, COD FILLET, SCALLOPS &
MUSSELS IN BUTTERY TOMATO
BOUILLABAISSE SAUCE; SERVED WITH
ROAST POTATOES

STEAK

ALL OF OUR BEEF IS APBI "AAA" BEEF FROM PRINCE EDWARD ISLAND.

APBI RESERVE BEEF IS HAND RAISED AND HANDPICKED, MAKING IT UNPARALLELED IN QUALITY,
CONSISTENCY AND TASTE.

SERVED WITH ROAST POTATOES, PROSCIUTTO-WRAPPED ASPARAGUS AND YOUR CHOICE OF
PEPPERCORN SAUCE OR DEMI-GLACE.

10 OZ STRIPLOIN - \$39

8 OZ TENDERLOIN - \$45

12 OZ PRIME RIB CARVED ROAST* - \$43

*FRIDAY AND SATURDAY ONLY WHILE QUANTITIES LAST

+ MUSHROOM & ONION - \$5

+ CHEF'S SELECTION OF COMPOUND BUTTER - \$5

+ BLUE CHEESE AND BLISTERED TOMATOES - \$5

+ 3 PAN SEARED SCALLOPS - \$9

MANY OF OUR MENU ITEMS CAN BE MADE GLUTEN FREE OR FRIENDLY. PLEASE LET
YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS. WE ARE
MORE THAN HAPPY TO ACCOMMODATE WHERE WE CAN.