



## APPETIZERS



### OYSTERS ON THE HALF SHELL (GF) - \$3/EACH \$15/HALF DOZEN

FROM MERASHEEN BAY, SERVED WITH LEMON, TABASCO AND MIGNONETTES

### FRENCH ONION SOUP - \$12

BAKED WITH CROSTINI & SWISS CHEESE

### CAESAR SALAD - \$13

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

### GARDEN SALAD - \$13

A SELECTION OF VEGETABLES FRESH FROM LOCAL PRODUCERS

### BRUSCHETTA - \$16

PARMESAN, CROSTINI

### MUSSELS - \$14

WHITE WINE CREAM SAUCE, GRILLED SOURDOUGH

### SEAFOOD CHOWDER - \$15

SERVED WITH GRILLED SOURDOUGH

### PAN SEARED SCALLOPS - \$18

HERB & GARLIC DRAWN BUTTER, MICRO HERBS

### ARANCINI (V) - \$16

FRIED RISOTTO BALLS SERVED WITH MARINARA SAUCE

### SMOKED SALMON - \$16

HONEY-THYME CREAM CHEESE, CROSTINI

### CHARCUTERIE BOARD

FOR ONE - \$18 FOR TWO - \$30

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

### CANDLEGLOW MENU - \$55

PICK ANY APPETIZER

ONE OF THE FOLLOWING FROM OUR DINNER MENU:

COQ-AU-VIN

MAPLE GLAZED SALMON

GNOCCHI

10 OZ. STRIPLOIN

ANY OF OUR DESSERT OFFERINGS UP TO \$15.

GF = GLUTEN FREE V = VEGETARIAN

ASK YOUR SERVER IF YOU CAN MODIFY A DISH TO MEET YOUR DIETARY CONCERNS



## DINNER



### GNOCCHI (V) - \$24

POTATO GNOCCHI, BASIL PESTO, PARMESAN

+ ADD A SIDE OF SEASONAL VEGETABLES \$5

### PAN FRIED COD - \$28

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

+ ADD A SIDE OF SEASONAL VEGETABLES \$5

### MAPLE GLAZED SALMON (GF) - \$32

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

### COQ-AU-VIN - \$29

BRAISED CHICKEN LEG – BAKED OR FRIED, MASHED POTATO, BROCCOLI,

CARROTS, RED WINE JUS

UPGRADE TO A BREAST +\$5

### SEAFOOD SAMPLER (GF) - \$39

SALMON, COD FILLET, SCALLOPS & MUSSELS IN BUTTERY TOMATO BOUILLABAISSE

SAUCE; SERVED WITH ROAST POTATOES

## STEAK

ALL OF OUR BEEF IS APBI “AAA” BLUE DOT 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, ASPARAGUS AND YOUR CHOICE OF PEPPERCORN SAUCE OR  
DEMI-GLACE.

10 OZ STRIPLOIN - \$36

8 OZ TENDERLOIN - \$43

12 OZ PRIME RIB CARVED ROAST\* - \$45

\*FRIDAY AND SATURDAY ONLY WHILE QUANTITIES LAST

+ MUSHROOM & ONION - \$4

+ BLUE CHEESE AND BLISTERED TOMATOES - \$5

+ 3 PAN SEARED SCALLOPS - \$9

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