



APPETIZERS

FRENCH ONION SOUP - \$12

BAKED WITH CROSTINI & SWISS CHEESE

SOUP OF THE DAY - \$X

ASK YOUR SERVER ABOUT OUR SOUP OF THE DAY

CAESAR SALAD - \$13

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

BEEF SALAD DE LUXE (GF/V) - \$14

ARUGULA, PICKLED BEETS, SHALLOT, ORANGE SEGMENT, COGNAC CANDIED WALNUTS,
CHOCOLATE SHAVINGS, CRANBERRY BALSAMIC VINAIGRETTE

MUSSELS (GF) - \$14

WHITE WINE CREAM SAUCE, GRILLED SOURDOUGH

STUFFED MUSHROOMS (V) - \$14

CREMINI STUFFED W/ CREAM CHEESE, HERBS, MUSHROOM, TOPPED W/ BREAD CRUMBS &
PARMESAN

SEAFOOD CHOWDER - \$15

SERVED WITH GRILLED SOURDOUGH

DIVER SCALLOPS (GF) - \$18

SPICY PORK BELLY, GREEN PEA-MINT PUREE, PICKLED GINGER

ARANCINI (V) - \$14

FRIED RISOTTO BALLS SERVED WITH MARINARA SAUCE

CHARCUTERIE FOR 2 - \$30

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

CANDLEGLOW MENU - \$55

PICK ANY SOUP OR SALAD FROM THE APPETIZERS

ONE OF THE FOLLOWING FROM OUR DINNER MENU:

- GRILLED CHICKEN
- MAPLE GLAZED SALMON
- 10 OZ. STRIPLOIN STEAK
- SQUASH GNOCCHI

ANY OF OUR DESSERT OFFERINGS.

GF = GLUTEN FREE V = VEGETARIAN

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



DINNER



COD AU GRATIN - \$20

BÉCHAMEL, CARAMELIZED ONION, POTATO, MIXED CHEESE

SHEPHERD'S PIE (GF) - \$24

MINCE LAMB, ONION, CARROT, CELERY, GREEN PEAS, GRAVY, WHIPPED POTATO

SQUASH GNOCCHI (V) - \$24

SQUASH AND POTATO GNOCCHI, SAGE AND BASIL TOMATO SAUCE

+ADD BRAISED MOOSE \$8

PAN FRIED COD - \$28

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

+ ADD A SIDE OF ASPARAGUS, CARROTS & BRUSSEL SPROUTS FOR \$4

MAPLE GLAZED SALMON (GF) - \$32

GRILLED SALMON, HOUSE MADE MAPLE GLAZE, RICE PILAF, SESAME CHARRED KALE

SEAFOOD PLATTER - \$49

COD FILLET, CHEEKS & TONGUE, SHRIMP, SCALLOP, MUSSELS IN BUTTERY TOMATO BOUILLABAISSE SAUCE; SERVED WITH ROAST POTATOES

GRILLED CHICKEN (GF) - 1/4 - \$27 1/2 - \$36

SCALLOPED POTATOES, COLESLAW, CHICKEN SAUCE; MAKE YOUR 1/4 CHICKEN A BREAST FOR AN EXTRA \$4.

DUCK À L'ORANGE FOR 2 - \$70

RICE PILAF, FRIED ARTICHOKE HEARTS, SESAME OIL CHARRED KALE, ROAST CARROTS

RACK OF LAMB - \$47

ROAST POTATOES, CORN, SQUASH PUREE, WILD GAME DEMI

STEAK

ALL OF OUR BEEF IS APBI BLUE DOT BEEF FROM PRINCE EDWARD ISLAND.

SERVED WITH PARM FRITES, ASPARAGUS AND YOUR CHOICE OF PEPPERCORN SAUCE OR VEAL DEMI-GLACE.

10 OZ STRIPLOIN - \$36

8 OZ TENDERLOIN - \$43

12 OZ PRIME RIB - \$49

+ MUSHROOM & ONION - \$3

+ CHIMICHURRI - \$4

+ BLUE CHEESE AND BLISTERED TOMATOES - \$5

+ BÉARNAISE \$8

+ 3 SCALLOPS OR 3 SHRIMP \$9

GF = GLUTEN FREE V = VEGETARIAN

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