

LUNCH

THREE COURSE LUNCH PRIX FIXE 19.95

Choice of starter, main course and dessert

STARTER

Choice of:

Our Soup of the Day...4

The chefs recent creation using only the freshest seasonal ingredients

House Salad...5

Baby greens, tomato, cucumber and shaved carrots with a choice of balsamic vinaigrette, creamy gorgonzola and roasted tomato Pale Ale

Poached Pear & Endive Salad...5.99

Baby greens, endive, pears, mango cubes and strawberries topped with and a raspberry vinaigrette

Traditional Caesar Salad...5.99

A crunchy romaine, roasted garlic herb croutons and red onion rings tossed with our home made dressing

Flash Fried Calamari...6

Our house specialty for over ten years

MAIN COURSES:

Choice of:

🌿 Creole Style Jambalaya...14.99

A classic New Orleans style stew, chicken, andouille and garlic herb sausages, tasso ham and vegetables blended with our special Cajun spices topped with rice pilaf

Wild Mushroom & Parmesan Cheese Ravioli...14.99

Sautéed wild mushrooms in a fresh herb and lager laced cream sauce with a hint of chive oil

Caribbean Style Salmon Fillet...16.99

Grilled fillet of salmon served with a tropical fruit salsa basmati rice and sautéed vegetables

St. Peters Fish Fillet...15.99

Vine ripened red tomatoes, capers and scallions saute finished with a citrus beer-blanc & creamy spinach scented risotto

Dessert

Choice of gelato / Dark Chocolate Mousse

Jumbo Shrimp & Andouille Sausage...11.95

Broccoli rabe and roasted garlic fresh herbs in a spicy light cream shrimp sauce served over fresh home made linguini pasta

Tuscany Style Tomato & Basil Fettuccini...11.95

Fresh pasta tossed with chicken, prosciutto, garlic and sun dried & vine ripened red tomatoes in a light Pinot Grigio and basil sauce

Grilled Portobello Mushroom...6.95

Marinated and grilled, topped with vine ripened red tomatoes and grilled vegetables served on a bed of white balsamic scented tomato puree

SPECIALTY SANDWICHES

Shrimp Po Boy Sandwich...7.95

A classic New Orleans served with romaine lettuce, vine ripened red tomatoes and spiked with an avocado and chili crema

Cajun Seared Cat fish Sandwich...6.95

Cajun cat fish accompanied with grilled tomatillos, caramelized onions and chipotle crema~pomme fritte

Kolsky Steak Sandwich...6.95

A tender marinated flank steak, on a grilled French bread with sweet bell peppers and caramelized onions -three potato hash

Chicken Parmesan Sandwich...6.50

An old fashion marinated chicken breast, lightly breaded topped with a marinara sauce and swiss cheese ~ horseradish potato salad

Guinness Stout B.B.Q Pulled Pork Sandwich...6.95

Slow roasted pulled pork and caramelized onions served on a French bread ~ pomme fritte, roasted beets & coleslaw

Grilled Sirloin Burger...7.95

Ground sirloin beef served on an English muffin with cheese, romaine lettuce, tomatoes and homemade pomme fritte

Have it with cheese or bacon.....Add \$1.00

🌶️ spicy

Chef Fredy Umanzor