



DINNER

APPETIZERS

- CAESAR SALAD 9.5
- 'FALL-OFF-THE-BONE' BABY BACK RIBS 13
- CRISPY CALAMARI, LEMON AIOLI, POMODORO 12
- PAN ROASTED LOCAL SCALLOPS, RED LENTILS & OKRA MASALA 15
- CRISP GREEN LETTUCE SALAD, TOASTED PEANUT VINAIGRETTE, CHOPPED EGG 10
- STEAMED MUSSELS WITH LAGER, TOMATO & OLD BAY* 15
- GRILLED OCTOPUS SALAD, LEMON, OLIVE OIL, OREGANO 12.5
- MOROCCAN CIGARS, *LAMB-FILLED PHYLLO SPRINGROLLS* 10.5
- CALZONE WITH SERRANO HAM, BROCCOLI RABE, ARTICHOKES, MOZZARELLA & HOT PEPPERS 12
- CALZONE WITH WILD MUSHROOMS, GOAT CHEESE & SPINACH 11
- ASPARAGUS, PANCETTA, TALEGGIO CHEESE & BIBB LETTUCE SALAD 11
- TRUFFLED POTATO & CHEESE PIEROGIES, CARAMELIZED ONIONS, SOUR CREAM 10.5
- MEZZE PLATTER DELUXE, HUMMUS, SALADS, OLIVES, PICKLES & MORE 20

FROM OUR SEAFOOD BAR

- OYSTERS DU JOUR 2.50 EA JUMBO SHRIMP COCKTAIL 3 EA
- TUNA TARTARE, CAPERS, CORNICHONS 12
- RAW BAR PLATTERS 2PP \$40/ 4PP \$80/ 6PP \$110

MAINS

- CHICKEN MILANESE WITH ARUGULA, ARTICHOKE, TOMATO & ORZO SALAD 23
- LEMON SOLE, PARSLEY, CAPERS, GREEN CAULIFLOWER & BROCCOLI RABE 24
- GRILLED PORTERHOUSE PORK CHOP, NEW POTATO, SPRING ONION, & PARSNIP HASH, CHIMICHURRI 24
- SHRIMP RISOTTO WITH PEA TENDRILS & JALAPENOS 23
- MOROCCAN COUSCOUS WITH CHICKEN & LAMB 23 OR VEGETARIAN 21
- SEARED DUCK BREAST, PLUM SAUCE, PAN-FRIED RICE, ROASTED GRAPES 25
- GRILLED SKIRT STEAK, TRUFFLED CREAMED SPINACH, WHIPPED POTATOES 27
- GRILLED SWORDFISH, LEMON LINGUINE, ASPARAGUS, SUNDRIED TOMATO PESTO 26
- BLACKENED NY STRIP STEAK FRITES WITH PEPPERCORN JUS* 29



SANDWICHES & DINNER SALADS

- BIG DINNER SALAD* WITH SKIRT STEAK 26 ORGANIC CHICKEN 20 GRILLED SALMON 23
- SHORT RIB, FARMHOUSE CHEDDAR & FONTINA GRILLED CHEESE 15
- THE BEEHIVE PRIME BURGER, FRITES & SLAW * 15.5 CHEDDAR, GORGONZOLA, FONTINA, BACON .50 EA

SIDES

- SUGAR SNAP PEAS 6 CURRIED CAULIFLOWER WITH HARISSA 6 KALE & CHARD 6
- BEEHIVE FRITES, SAGE & SEA SALT 9 CHEESE & GRAVY FRITES (POUTINE) 10.5