

Dinner Menu

STARTERS

Soups	
Chef's Daily Special	\$6.95
Wild Mushroom & Goat Cheese	\$7.95
French Onion with Monetary Jack and Parmesan Cheese	\$8.95
Salads \$8.95	
Quinoa and Spinach Quinoa tossed with spinach, red onion, tomatoes, basil, olive oil and honey balsamic vinegar	
Saffron Couscous and Grilled Vegetables With lime cumin vinaigrette, feta and parmesan cheese.	
Organic Mixed Greens Market fresh mixed greens with cucumber, tomatoes, and red onions served with maple balsamic vinaigrette and topped with feta cheese.	
Romaine Hearts Rosemary Focaccia bread croutons, roasted garlic Caesar dressing, topped with shaved parmesan cheese.	
Grilled Vegetables Plate Grilled asparagus, eggplant, zucchini, peppers, tomatoes, and red onions tossed in our home-made maple balsamic dressing topped with feta cheese.	
Warm Goat Cheese Salad	\$9.95
Organic mix greens topped with herbed goat cheese and roasted Portobello baked mushroom.	
Add on Protein on Your Salad -Grilled chicken breast, beef strip lion, or two shrimp and scallops.	
Moroccan Crostini with house blend spices topped with your choice of :	\$7.95
- Tomatoes, basil and monetary Jack Cheese (or) - Chicken tender, onions, roasted peppers and cheddar cheese (or) - Smoked Salmon, red onions, peppers, spinach and parmesan cheese	
Scallops, Salmon and Shrimps Crostini:	\$9.95
Herbed lemon butter seared, topped on Cajun cream cheese Focaccia crostini, dizzeled with Maple- balsamic.	
Flat Breads	
Our homemade flat breads are seasoned with olive oil, roasted garlic, and sea salt.	
Bruschetta Roasted garlic, tomatoes, basil, red onions, olive oil and feta cheese.	\$9.95
Mix Mushrooms Sautee mushrooms, peppers, onions, olive oil, herbed oil, and freshly grated parmesan cheese.	\$8.95
Chicken Tagine chicken served with mixed peppers, caramelized onions and cheddar cheese.	\$11.95

FROM THE GRILL

All meal served with fresh seasonal vegetables

Atlantic Salmon	8 oz
Grilled salmon with a lemon butter turmeric sauce, served with Yukon gold garlic mashed potatoes.	\$27.95
Maple Teriyaki Salmon	8 oz
Served with wild rice.	\$28.95
New York Strip Loin	8 oz
With grilled onions and red wine demi sauce. Served with mushroom caps, baked tomatoes and home fries.	\$28.95
	12 oz
	\$33.95
Three Peppercorn N.Y Strip Loin	8 oz
Brushed with olive oil & coated in black, white and green peppercorns. Served with rosemary fried potatoes.	\$29.95
	12 oz
	\$34.95
Louisiana Cajun Sirloin Steak	8 oz
Rubbed with house blend of Cajun spices served with grilled onions, mushroom caps, baked tomatoes, home cut Cajun fries.	\$27.95
	12 oz
	\$32.95
Beef Tenderloin	7 oz
Prepared with red wine demi-glaze and served with garlic Yukon gold mash potatoes.	\$32.95
	10 oz
	\$35.95
Herb-Crusted Beef Tenderloin	7 oz
Served with rosemary fried potatoes, and horseradish Dijon mastered demi sauce.	\$33.95
	10 oz
	\$36.95
Mixed Grill	
Beef tenderloin (4oz), New York Steak (6oz) in a red wine demi-glaze sauce served with Soya-lemon garlic sautéed shrimp; rosemary fried potatoes.	\$35.95

ENTREES

All meal served with fresh seasonal vegetables

Prime Rib	8 oz
Hand curved, delicately spiced prime rib, roasted with red wine tomato au jus served with garlic mashed potatoes.	\$28.95
	12 oz
	\$34.95
Rack of Lamb	HALF RACK \$29.95 -FULL RACK \$45.95
Roasted Rack of Lamb with asparagus caramelized red onions and horseradish dijon mustard demi sauce. Served with roasted garlic Yukon gold mash potato.	
Lamb Shank	\$25.95
Rosemary braised in red wine tomato jus, served with mashed potatoes.	
Moroccan Tagine Chicken Breast	\$25.95
Marinated in a Moroccan tagine spices, pan seared and oven roasted in preserved lemon and saffron sauce over a bed of couscous and seasonal vegetables.	

Mediterranean Stuffed Chicken Breast	\$27.95
Stuffed with sun dried tomatoes, mushrooms, roasted red peppers, and goat cheese topped with a roasted pepper and tomato sauce. Served over a bed of couscous.	
Halibut Fillet	\$29.95
Pan seared with lemon garlic turmeric sauce, served with saffron couscous pilaf.	
Tuna-Yellow Fin	\$27.95
Coriander & Cardamom seeds crusted tuna steak, seared in fresh lemon butter sauce, Served with wild rice.	
Baked Blackened Tilapia	\$21.95
Seasoned with our house blended Cajun spice and served over wild rice.	
Shrimp & Salmon	\$22.95
Pan fried in ginger-Soya pesto cream sauce finished with freshly grated parmesan cheese served over saffron couscous.	
Fish & Chips	\$18.95
Lemon herbed cod, with tarragon tartar sauce and hand cut fries.	
Stonegate Vegetarian Complete Plate	\$24.95
Grilled fresh vegetables (zucchini, eggplant and bell peppers) with olive oil, garlic and sea salt. Saffron couscous, wild rice and home made bread.	
Baked Goat Cheese - Herbed goat cheese with roasted Portobello mushroom, served on top of house mix salad.	
Roasted garlic infused olive oil and Tagine Saffron sauce for dipping.	

PASTA

Beef Tenders -Rigatoni	\$19.95
Beef tenders with wild mushrooms, onions and bell peppers in a red wine demi-cream sauce.	
Chicken Penne	\$18.95
Crisp rosemary roasted chicken breast and roasted fresh vegetables served with a tagine spices, tomato cream sauce and cheddar cheese.	
Linguine Primavera	\$17.95
Grilled eggplant, zucchini and peppers sauté with onions and mushrooms in a roasted pepper and tomato pesto cream sauce topped with feta cheese.	
Grilled Salmon - Penne	\$19.95
Asparagus and plum tomatoes in a ginger-Soya tomato cream sauce finished with grated parmesan cheese.	

DESSERTS

Caramel Crème Brûlée	\$7.95
Topped with fresh strawberries and or berries compote.	

Fresh Apple Crumble Served with Vanilla Ice Cream and fresh strawberries.	\$7.95
Cheese Cake Served with your choice of sauces: Caramel, Chocolate, or Mix Berries.	\$7.95
Chocolate Layer Cake Served with chocolate sauce or mix berries compote.	\$7.95
Fresh Vanilla Ice Cream or Mango Sorbet Served with caramel or chocolate sauces.	\$5.95