

Tapas and Sharing Plates

CANADIAN MALPEQUE OYSTERS

Freshly sucked oysters on the half shell with sauce mignonette, cocktail sauce and lemon

OYSTERS: 6 ~ \$19.95 • 9 ~ \$28.95 • 12 ~ \$36.95

ATLANTIC SALMON POKE \$13.95

Marinated Atlantic salmon with steamed sushi rice, cucumber, avocado, corn, sesame seeds, green onions and radish, served with wonton crisps

ARTISANAL CHEESE PRESENTATION

Chef's selection of assorted gourmet cheeses, served with nuts, dried fruits, grapes and crisps

- 3-CHEESE SELECTION . . . \$14.25 PER PERSON
- 5-CHEESE SELECTION . . . \$20.25 PER PERSON

BUCKET OF CRISPY FRITES \$7.95

Crispy julienned frites with house made artisanal ketchup and smoked garlic aioli

GRILLED NEW ZEALAND LAMB CHOPS (4) . . \$22.50

Served with chimichurri sauce

TRIO OF SLIDERS \$16.75

Grilled Angus beef sliders with chipotle aioli, crispy pancetta and gruyere cheese

CRAB CAKES (4) \$16.95

Moroccan-spice and panko breaded crab cakes, with jalapeño yogurt sauce

MEXICAN STREET CORN CROQUETTE . . . \$13.95

Panko breaded corn and cheese croquettes with chili-lime crema, cilantro and cotija cheese

MARGHERITA PIZZA 8" \$13.95

Classic Margherita pizza topped with ripened Italian roma tomatoes, buffalo mozzarella and fresh basil

BLACK TIGER SHRIMP DIAVOLO \$17.95

Sautéed black tiger shrimps with roasted garlic, white wine and scotch bonnet citrus sauce

CONFIT OF PORK BACK RIBS \$22.50

Confit pork back ribs glazed with orange blossom honey, grainy mustard and sherry wine

CHARCUTERIE PLATTER \$15.95 PER PERSON

European sliced meats, grilled artichokes, pickled onions, bocconcini cheese, marinated olives, cornichons and grainy mustard

Pair-up your tapas selection with a glass of wine from our extensive "Wines-by-the-Glass Menu"