

A P P E T I Z E R S

Artisan Spicy Chicken and Chipotle Sausage

With Roasted Corn Polenta, Sweet Onion Jam and Fiddlehead Ferns
14.00

Black and Blue Beef Steak Tartar

With Hot Spring Egg and Pommies Gaufrette
16.00

Grilled Jumbo Asparagus

Gratinée with Sauce Hollandaise, Canadian Cheddar, and Crunchy Bacon 13.00

Crab and Heirloom Apple Salad

Celeriac Remoulade, Lemon Oil, Radishes and Micro Celery 16.00

Heirloom Tomato Salad

Macerated Red Onions, Minus “8” Vinegar, and Point Reyes Blue Cheese
12.00

Canadian Cheddar Cheese Soup

Made with Moosehead Beer and Bacon 9.00

Steakhouse Caesar Salad

Crisp Romaine Lettuce, Aged Parmesan Cheese, and Pretzel Croutons 9.00

Assortment of Artisan Cheese

Accompanied with Chef Selection of dried fruits and preserves 14.00

“Le Cellier” Lobster Chopped Salad

Mixed Field Greens, Haricot Verts, Avocado, Vine Ripe Tomatoes and Egg 10.00

E N T R É E S

WE OFFER ALL CANADIAN-FARMED BEEF

“Le Cellier” Mushroom Filet Mignon

8 oz. Canadian AAA Beef Tenderloin with Wild Mushroom Risotto, White Truffle Butter Sauce and Micro Chervil 40.00

Argyle Pinot Noir, Willamette Valley Oregon

Grilled Bone-In Rib-Eye

16-oz Bone-In Rib-Eye with Herb Parmesan Potato Wedges and Pink Peppercorn Sauce 37.00
*Clos la Coutale Cahors, 2008
Mettler Cabernet Sauvignon Lodi, 2008*

Gooseberry Cod

With Oxtail Ravioli, Shiitake Mushroom, Bok Choy and Oxtail Consommé 35.00
*Mission Hill SB- Semillon, Okanagan Valley
Cadaretta SBS, Columbia valley, 2009
Helfrich Grand Cru Gewuertztraminer, Alsace*

Charred Pork Tenderloin

With Maple Polenta, Sautéed Pea Tendrils, Baby Corn, and Warm Bacon Vinaigrette 37.00

Roasted Duck Breast and Leg Confit

With Cheddar-Bread Pudding, Swiss Chard, House-made Pepper Jelly 28.00
Annabella Merlot, Napa Valley, 2009

CANADIAN “PRIME” NEW YORK STRIP

12-oz Strip Steak with Gruyere-Yukon Gold Potato Gratin, wilted Spinach and Vin Rouge reduction 42.00
Cadaretta Syrah, Columbia Valley, 2007

Roasted Venison Medallions

With Celery Root Mousseline, Forest Mushrooms, and Sweet and Sour Cabbage 32.00
Zin 91 Old Zinfandel, California 2009

Wild Pacific King Salmon

With Parsnip Puree, Braised Kale, Grainy Mustard Sauce, and Parsnip chips 44.00

Warm Spring Vegetable, Mushroom and Goat Cheese Quiche

With Salad of Arugula, Frisee, Roasted Peppers, Portobella Mushrooms and Sherry Vinaigrette 27.00
Z’ivo Pinot Noir, Eola – Amity Hills, Willamette Valley 2006

S I D E D I S H E S

“Poutine” Fries

Canadian Cheddar, Truffle Salt and Red
Wine Reduction 8.00

Creamed Spinach

with Parmesan Cheese 6.00

Sautéed Mushroom

with Herb Butter 6.00

Black Truffle Crushed Potatoes

Black Truffles, Butter and Extra Virgin
Olive Oil
8.00

Maple Glazed Rainbow Carrots

in Maple Syrup and Herb Butter
8.00

Baked Macaroni & Cheese

With White Cheddar
8.00
