

Big Plates Larger Appe

Meat & chicken dishes

Polpette \$ 14.00

True Italian meatballs, marinara sauce served on a bed of penne pasta

Wild Mushroom Tendertips \$ 18.00

Alberta beef tenderloin tip marinated and char broiled , smothered in wild mushroom sauce. Served with garlic smashed potatoes

Panang Chicken \$ 16.00

Thai spice, coconut cream , onions, peppers and chicken sauteed , served over coconut basmati rice.

Asian Rice Bowl \$ 13.00

Special blend of vegetable, egg, ginger, garlic, lemon grass , chicken and rice. Ask for it vegetaian

Basil Goat Cheese Chicken \$ 16.00

Chicken breast filled with basil pesto & goat cheese. Served with smashed sweet potatoes

Italian Sausage Ravioli \$ 14.00

Italian sausage tossed with a four cheese ravioli in a tomato - parmesan sauce

Lemon Grass Chicken \$ 15.00

Marinated lemon grass chicken, fresh vegetables stir fried with asian sauce. Served over coconut basmati rice

Mediterranean Beef Kabob \$ 18.00

Marinated Alberta beef tenderloin tip , fire grilled , served over roasted garlic smashed potatoes

Korma Chicken \$ 16.00

Middle eastern spices simmered with onions, peppers and tomatoes, served over a bed of basmati rice

Vegan & Vegetarian Dishes

Edibles Penne \$ 13.00

Roasted red pepper, sliced black olive, oyster mushroom, artichokes & penne pasta tossed in a goat cheese pesto

Vegetable Stir Fry \$ 14.00

Our seasonal vegetable selection stir fried with asian herbs. Served over a bed of basmati rice

Chili garlic Mushrooms \$ 14.00

Wild mushrooms, thai chilis, garlic and ginger sauteed together. Served with your choice of smashed sweet potato or rice pilaf

Vegetable Curry \$ 14.00

Our blend of east indian spices & herbs simmered with tomatoes, onion, peppers and chick peas create this unique dish. Served over basmati rice

Lentil Croquette \$ 12.00

Middle eastern spice, red lentil and corn flour topped with our slow simmered tomato reduction. Served with smashed sweet potato

Fish & Seafood

Cioppino \$ 18.00

Fresh herbs, garlic, red pepper, green pepper, red onion, fresh mussels, clams & prawns simmered together. Served with bread to sop up all the sauce

Coconut Red Curry Mussels \$ 14.00

Fresh mussels sauteed in a coconut red curry sauce. Served with bread to sop up all the sauce

Chili garlic Tiger Prawn Mushroom \$ 18.00

Wild mushrooms, thai chilis, garlic and ginger sauteed together with tiger prawns. Served with your choice of smashed sweet potato or rice pilaf

Jumbo Crab Cakes \$ 16.00

No imitation here, we only use the real thing. Blended crab meat fresh herbs and cream , make these the crab cakes to die for. Served with roasted garlic smashed potatoes and our house made remoulade. Served with parsley lemon boiled potato or rice pilaf