



seafood kitchen & oyster bar

group menu #2

\$44

starters (choice of)

shrimp cocktail with house made seafood sauce
caesar salad with baked parmesan and house smoked bacon
daily ceviche

mains (choice of)

potato crusted salmon with shrimp and mussel nage
alaskan halibut with citrus roasted heirloom carrots and squid ink gnocchi
grilled chicken supreme with white bean and butternut squash
best beef tenderloin in town with roast garlic mash and red wine reduction

desserts (choice of)

profiterole with warm chocolate and kawartha lakes ice cream
dark chocolate torte with peanut butter and caramel
lisa lynch's coconut cream pie with graham cracker crust

add oyster bar service for \$10/pp

menu designed for groups of 20 or more

group menu #3

\$55

starters (choice of)

chilled lobster salad sliders

caesar salad with baked parmesan and house smoked bacon

pan seared scallops with apple and house cured prosciutto

pan seared foie gras with angel hair pasta, braised beef cheeks and escargot

mains (choice of)

rare seared tuna with warm feltis farms fingerling potato salad and cucumber olive friccasse

alaskan halibut with citrus roasted heirloom carrots and squid ink gnocchi

1 ¼ lobster with romaine salad and hand cut fries

best beef tenderloin in town with roast garlic mash and red wine reduction

desserts (choice of)

vanilla crème brulée

dark chocolate torte with peanut butter and caramel

lisa lynch's coconut cream pie with graham cracker crust

add oyster bar service for \$10/pp

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