

# Lunch

## APPETIZERS

- 9.00 | 🍷 Chef's Soup of the Day
- 9.00 | Asparagus and Almond Veloute  
*Young asparagus tips, white almond*
- 8.00 | Farm Ripened Tomato Cluster Salad  
*Fresh tomatoes, extra virgin olive oil, hand torn basil*
- Signature Blue Crab Cakes  
*Mango, coriander, avocado, lime*
- 12.00 | Appetizer
- 18.00 | Entrée
- 14.00 | Chicken, Mushroom & Asparagus Crepe  
*Gorgonzola cheese sauce*

## ENTRÉE SALADS

- 18.00 | 🍷 Classic Cobb Salad  
*Ham, chicken, tomato, avocado, cheddar, egg, crumbled blue cheese & anchovy vinaigrette*
- 20.00 | 🍷 Seafood Cobb Salad  
*Crab claw, smoked salmon, cocktail shrimp, avocado, tomato, egg  
Crumbled blue cheese & anchovy vinaigrette*
- 12.00 | Charred Squid  
*Grilled lemon, extra virgin olive oil*
- 18.00 | Jerk Seasoned Atlantic Salmon  
*Watercress, radish, rainbow beets, sweet rice vinegar*
- 10.00 | Classic Caesar Salad with Crostini & Crispy Anchovies
- 17.00 | *Add chicken*
- 19.00 | *Add shrimp*

\*All prices are subject to 8% PST & 5% GST on all food items. Alcoholic beverages are exclusive of 10% PST & 5% GST charges.

## PASTA, SANDWICHES & ENTRÉES

- 18.00 Grilled Radicchio di Treviso and Prosecco Risotto  
*Parmesan Regiano, ground peppercorns*
- 20.00 Strozzapreti Al Tartufo Pasta  
*Pesto grilled vegetables, white truffle oil*
- 18.00 Signatures Club Sandwich  
*Pesto marinated chicken, smoked bacon, brie cheese, alfa alfa sprouts*
- 16.00 Spinach, Pine Nuts, Shitake Mushroom Quiche  
*House cut frits or garden salad*
- 18.00 Signatures 8 oz Sirloin Beef Burger  
*Cheddar, herbed brioche*
- 16.00 Signature's Breaded Shrimp Pizza Nuda Panini  
*Caper butter, sautéed sweet onion, boiled egg*
- 28.00 Black Angus Beef Striploin  
*House cut frits, smoked tomato jam*
- 22.00 Sumac grilled boneless Cornish hen  
*Portobello mushroom & Mediterranean cous cous*

All sandwiches are served with fries or salad.

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