

## APPETIZERS

### SMOKED SALMON \$10

Delicately smoked Northern Atlantic salmon; complimented with cilantro Aioli, wonton crisps, shaved red onion and micro greens

### SHRIMP COCKTAIL \$11

Chilled jumbo wild white shrimp and cocktail sauce

### CALAMARI \$8

Tender rings of 'Point Judith' calamari, lightly breaded and quickly fried; complimented with cilantro Aioli

### FRIED ARTICHOKE HEARTS \$8

Whole Artichoke filled with Boursin cheese, rolled in panko bread crumbs and quickly deep fried; served with American herbed aioli

### ESCARGOT WITH PESTO \$7

Escargot in a creamy pesto sauce with toasted pine nuts and puff pastry.

### BRIE EN CROÛTE \$12

Mini baked brie wrapped with puff pastry served with a cranberry-apple compote and sliced baguette

## SALADS

SERVED WITH OUR HOME MADE ROLLS

### CAESAR \$9

Classic salad of chopped romaine, tossed with Caesar dressing and home made croutons; topped with parmesan crisp and anchovy

### DOWN TOWNER \$9

Mixed organic mesclun greens tossed with Dijon-Balsamic vinaigrette, adorned with dried cherries, orange, toasted pine nuts and gorgonzola crumbles

### CAPRESE \$9

An Italian classic salad of sliced tomato, fresh mozzarella, shaved red onion, micro greens, fresh basil and white balsamic vinaigrette

### SPINACH SALAD \$9

Fresh organic baby spinach with red onion, chopped bacon, egg, dried cranberries, croutons and cranberry vinaigrette

ADD TO SALADS: Chicken \$6, Salmon \$7, Shrimp \$6

## SOUPS

TOLEDO CLUB TOMATO SOUP

CLASSIC FRENCH ONION

SOUP DU JOUR

CUP \$4 CROCK \$5 BOWL \$5.25

## ENTREES

SERVED WITH ROLLS AND HOUSE SALAD  
(SUBSTITUTE SALAD FOR CUP OF SOUP FOR \$2)

## PASTA

### SHRIMP PESTO FETTUCCINE \$19

Fettuccine tossed with shrimp, pine nuts and red bell pepper in pesto

### MUSHROOM RAVIOLI \$20

Ravioli filled portabella, shitake and porcini mushrooms; tossed with spinach and walnuts in a sherry –thyme cream sauce.

## MEAT

### FILET MIGNON

Center Cut Choice Filet , with red wine demi-glace, hazelnut-goat cheese medallion, baked potato and asparagus.

6 OZ FILET \$22

8 OZ FILET \$29

Add a broiled cold water lobster tail for \$16

### NEW YORK STRIP STEAK \$28

Grilled 12oz. Angus Strip Steak served with gorgonzola-mushroom butter, baked potato and asparagus.

### CRANBERRY PORK CHOP \$17

Grilled, 10 oz Pork Chop rubbed with spices and sea salt; with cranberry–apple compote, mashed potato and steamed asparagus.

### VEAL PICCATA \$25

Sautéed veal scaloppini with white wine, capers, lemon and butter. Served with hand-cut lemon pepper pappardelle and sugar snap peas.

### RACK OF LAMB \$27

Natural Australian Rack of Lamb; roasted with a rub of pine nut, Dijon, rosemary and black pepper; completed with a basil-mint sauce, mashed potato and steamed asparagus.

### MEDITERRANEAN CHICKEN \$20

Grilled organic breast of chicken, Topped with feta cheese, calamata olives, bell peppers, red onion, oregano and basil; served red pepper coulis, mashed potato and sautéed spinach

## SEAFOOD

### TWIN LOBSTER TAILS \$38

Two broiled, 5 oz South African lobster tails. With drawn butter, rice pilaf and asparagus.

### PARMESAN PERCH \$22

Fried Lake Erie yellow perch lightly breaded with parmesan and cornmeal; completed with home made tarter sauce, rice pilaf and sugar snap peas

### POTATO ENCRUSTED WHITEFISH \$19

Pan-fried fresh wild whitefish encrusted with shredded potato and scallions; complimented with a mouseline mustard sauce, and steamed asparagus.

### KING CRAB LEGS \$39

1 ½ lb of steamed King Crab legs served with drawn butter, rice pilaf and asparagus.

### LEMON HADDOCK \$20

Broiled 'George's Bank' Haddock with lemon, black pepper and butter; served with rice pilaf and steamed asparagus

### SEARED SEA SCALLOPS \$27

Seared Natural 'Georges Bank' sea scallops with red pepper coulis, rice and sugar snap peas

### SESAME SALMON \$21

Seared Northern Atlantic Salmon encrusted with sesame seed, cracked pepper and corn meal; finished with a miso-teriyaki glaze, rice pilaf and sautéed spinach.

## SIDES

### GRILLED ASPARAGUS

WITH HAZELNUT HOLLANDAISE

### SAUTÉED SPINACH WITH PINE NUTS

### SEASONAL VEGETABLE

### SUGAR SNAP PEAS

### RICE PILAF

### MASHED POTATO

### STEAK FRIES

### KOSHER SALT RUBBED BAKED POTATO