

APPETIZERS

ESCARGOT WITH PESTO \$7

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

SHRIMP COCKTAIL \$11

Chilled jumbo wild white shrimp

CALAMARI \$8

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

SMOKED SALMON \$10

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

FRIED ARTICHOKE HEARTS \$8

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

SOUPS

TOLEDO CLUB TOMATO SOUP

CUP \$4

CLASSIC FRENCH ONION

CROCK \$5 BOWL \$5.25

SOUP DU JOUR

ENTREES

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

PASTA

SHRIMP PESTO FETTUCCINE \$11

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

MUSHROOM RAVIOLI \$14

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

MEAT

FILET MIGNON \$22

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

MEDITERRANEAN CHICKEN \$14

Grilled organic breast of chicken, with feta, olives, peppers ,and herbs; served red pepper coulis, mashed potato and spinach.

SEAFOOD

LEMON HADDOCK \$12

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

SEARED SEA SCALLOPS \$16

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

POTATO ENCRUSTED WHITEFISH \$12

Pan-fried fresh whitefish encrusted with shredded potato and scallions; with a mousseline mustard sauce, and asparagus

PARMESAN PERCH \$15

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

SESAME SALMON \$15

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

SIDES

GRILLED ASPARAGUS

WITH HAZELNUT HOLLANDAISE

SEASONAL VEGETABLE

MASHED POTATO

SAUTÉED SPINACH WITH PINE NUTS

SUGAR SNAP PEAS

STEAK FRIES

RICE PILAF

SALADS

SERVED WITH OUR HOME MADE ROLLS

DOWN TOWNER \$9

Organic mesclun greens tossed with Balsamic vinaigrette, dried cherries, orange, toasted pine nuts and gorgonzola

CHEF'S SALAD \$14

mixed greens, diced ham, turkey, cheddar, Swiss cheese, chopped egg, tomato, red onion and crouton. Tossed in your choice of dressing

HOUSE SALAD \$8

Crisp chopped mixed greens with Dijon-Balsamic dressing; topped with crumbled gorgonzola, cucumber, shredded carrot, tomato and red onion

FARMER'S MARKET SALAD

Salad of greens and vegetables, Ask your server for details

CAESAR \$9

Classic salad of chopped romaine tossed with Caesar dressing, croutons, a parmesan crisp and anchovy

SPINACH SALAD \$9

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

CAPRESE \$9

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

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

SANDWICHES

SERVED WITH CHOICE OF TWO: COLESLAW, COTTAGE CHEESE, FRUIT CUP, STRAWBERRY YOGHURT OR FRIES
(SUBSTITUTE ONE SIDE FOR A CUP OF SOUP OR HOUSE SALAD FOR \$2)

FROM THE GRILL

DAILY SANDWICH

Daily featured sandwich.
Ask your server for details

TC ANGUS BURGER \$11

Grilled fresh ground Angus Beef, shaved red onion, crisp lettuce and fresh tomato on grilled Kaiser. Choice of cheese and topping

PERCH SANDWICH \$12

Fresh Lake Erie yellow perch, fried with a parmesan and cornmeal breading, served on a roll with tarter sauce, crisp lettuce and tomato

CHICKEN CLUB SANDWICH \$12

Grilled breast of organic chicken, smoked bacon, Swiss cheese on a toasted Kaiser bun

PRIME RIB SANDWICH \$15

Served open face atop grilled rye bread; sliced, slow roasted prime rib with mushrooms, grilled onion and au jus

CORNED BEEF REUBEN \$9

Served on rye with Swiss cheese, sauerkraut and Thousand Island

FROM THE DELI

FRUIT PLATE \$9

Sweet fresh fruit with honey yoghurt sauce; fresh cantaloupe, strawberries, pineapple, banana and grapes

ADD:

Chicken Salad \$4 Tuna Salad \$3 Shrimp Salad \$5
Cottage Cheese \$1 Combination \$4

TUNA SALAD \$9

Albacore tuna salad on choice of bread with lettuce and tomato

CHICKEN SALAD \$10

Salad of chopped grilled organic chicken; served on choice of bread with bib lettuce, and tomato

SHRIMP SALAD CROISSANT \$11

Salad of chilled shrimp, celery, mayonnaise, lemon and onion served on a toasted croissant with lettuce, and tomato

SMOKED SALMON AND EGG SALAD \$10

Thin slices of cold smoked salmon with a lemon scented egg salad and bib lettuce on a flakey croissant

TURKEY SPINACH WRAP \$10

Spinach tortilla wrapped around roasted turkey, watercress, cranberry-Dijon sauce and Swiss cheese

½ AND ½ \$10

½ of a sandwich from the Deli or ½ of a salad and a Cup of Soup

MAKE THE PERFECT DELI SANDWICH \$11

Choose your Meat: Ham, Roasted Turkey

Choose your Bread: Wheat, Rye, Multi Grain, White, or Croissant

Choose your Additions: Lettuce, Tomato, Onion and Pickles

Choose your Condiments: Mayonnaise, Mustard, Dijon, Italian Dressing or Ranch