

BREADS

- Three Cheese with Roast Garlic \$8.
Wild Mushroom, Fresh Basil and Brie \$8.
Red and Yellow Tomato Bruschetta \$8.

APPETIZERS

- 450 GGO Antipasto
-Olive Flavored Goat Cheese
-Fig chips
-Shrimp Tempura
-Smoked Cheddar flavoured Bison Meatballs
-and In House Vodka Smoked Salmon \$14

Tempura Battered Fried Calamari
with Key Lime Mixed Peppercorn Dip \$12.

Jumbo Sea Scallops brushed with a Shriraca Pepper Glaze
served with a Black Bean Sauce \$12

Pan Seared Foie Gras on a Cape Goose Berry Crouton \$18

450 Coconut Crusted Shrimp with a Rum Pineapple Sauce \$12.

Blackened Baby Back Ribs with Sweet Potato Sticks \$10.

1 lb. of Jumbo Chicken Wings with Dark Beer BBQ Sauce
Mild, Medium, or Hot \$12.

Potato Skins stuffed with Crab, Double Smoked Bacon
and Aged Cheddar with Citrus Sour Cream \$10.

Mexican Trio - Mini Nacho with Havarti Cheese, Beef Taco and Chicken Enchilada \$12