
April Special

Choice of one Appetizer

Sesame Ahi Tartare

Ahi tuna, delicately diced and tossed with avocado, green onion, lemon zest, sesame oil and soy sauce.
Finished with toasted sesame seeds and served with house-made melba toast.

Or

Smoked Brisket Stack

Slow-braised brisket layered on toasted brioche, topped with caramelized red onions, house pickles, shredded purple cabbage, and a Dijon mustard drizzle.

Second Course

Spring Orchard Salad

A vibrant mix of baby spinach, fresh strawberries, avocado, cherry tomatoes, red onion, roasted pecans, and feta cheese.
Toasted in a house-made maple cider vinaigrette.

Third Course Choice of one

8oz Ironwood Striploin

Aged 8oz Certified Angus striploin, grilled and topped with smoky portabella mushrooms, crisp bacon and a velvety blue cheese sauce.

Amber Roast Duck Legs

Two slow-braised duck legs in a honey-ginger soy sauce, served with turmeric garlic mashed potatoes. Rich in flavour with a golden finish.

Rusti Ragu Rigatoni

Rigatoni pasta tossed in a hearty beef ragu with bell peppers, onions, garlic and herbs. Simmered in a white wine tomato sauce for deep, rustic flavour.

Lemonwood Salmon

Wild salmon fillet grilled and brushed with lemon, garlic, and basil butter. Light and flavourful, finished with a touch of sea salt and fresh herbs.

Fourth Course

Crimson Orchard Pear

Poached in spiced red wine until tender and jewel toned. Served warm with a scoop of vanilla bean ice cream.

\$65.00