



*Fresh Market Cuisine & Wine Bar*

## Special Occasion a la Carte Menu

### Soup

*Chef's Special creation* 8.00

### Salads and Appetizers

*Bruschetta*, tomato, onion, Basil, virgin olive oil on Foccacia bread 8.00  
*Caesar salad*, crisp romaine with parmigiano and croutons 8.00  
*Napa*: Organic baby green with honey balsamic dressing 8.00  
*Caprese salad*, Bocconcini tomato, basil and extra virgin olive oil 12.00  
*Crispy calamari* in spicy chipotles dipping sauce 12.00  
*Steamed PEI Mussel*, in a garlic and mild spicy tomato sauce 13.00  
*Shrimps diavola* with lemon herb 14.00  
*Grilled Seafood Antipasti platter* (Min. 2) P.P. 15.00  
*Grilled Tiger shrimps, Calamari, Scallops & mussels with a Lemon Saffron Butter Sauce*

### Pastas and Risottos

*Spaghetti primavera*, grilled vegetables, basil and light tomato sauce 20.00  
*Manicotti*, with ricotta, spinach, in tomato cream topped with goat cheese 20.00  
*Rigatoni with chicken*, mushroom, sun-dried tomato in tomato cream 21.00  
*Linguini seafood*, with shrimps, scallops, calamari in tomato, scallion aioli 24.00  
*Risotto fungi*, with wild mushrooms, gorgonzola and touch of saffron 21.00  
*Risotto frutti de mari*, Crab meat, tiger shrimps, fresh fish with caper and 25.00  
*Grilled red Peppers* in white wine broth  
*Fussili bucati alla francaise*, Sautéed lobster, sea scallops, tiger shrimps, 28.00  
*red pepper julian of carrots*, deglazed with white wine & Brandy with a touch of cream

### Entrees

*Stuffed chicken breast* with mango, goat cheese, spinach in port wine reduction 25.00  
*Veal scaloppini* in white wine mushroom and touch of cream sauce 25.00  
*Blackened Tilapia* with fresh tomato and cucumber salsas 26.00  
*Grilled Black Angus* strip loin in wild mushroom red wine 32.00  
*Rib Eye* in a red wine demi glace 32.00  
*Veal chop* in a peppercorn brandy sauce 34.00  
*Grilled fresh Alberta beef tenderloin*, with port wine demi glace sauce 36.00  
*Roast rack of fresh Ontario lamb*, with rosemary red wine reduction 37.00  
*Grilled Yarmouth lobster tail* with drawn garlic butter, lemon and fresh herbs 38.00  
*Seafood alla Newburg* 38.00  
*seared lobster tail, jumbo tiger shrimp & sea scallops with Newburg sauce*

*( All Entrée served with Vegetables and your choice of Potatoes or Basmati Rice)*