

## APPETIZERS

FRENCH FRIES \$7

TRUFFLE FRIES \$16  
*with zested parmigiano on a  
truffle-grain mustard aioli*

SWEET POTATO FRIES \$8  
*with chipotle mayo*

BRUSCHETTA \$15  
*heirloom tomato, basil, olive oil*

CHICKEN FINGERS AND FRIES \$16

CALAMARI FRITTURA \$17  
*lightly dusted and served with tangy remoulade dip and lemon*

CHICKEN WINGS \$17  
*1lb of chicken wings – buffalo style, chipotle barbecue, citrus salt and pepper, or honey garlic sauce*

LAMB CHOPS \$28  
*four grilled chops marinated with fresh herbs balsamic and olive oil*

## SALADS

BABY MIXED GREENS \$14  
*baby lettuce mix, cherry tomatoes, cucumber, white balsamic vinaigrette*

CAESAR SALAD \$15  
*crisp romaine lettuce, housemade croutons, bacon, and parmesan shavings in a creamy garlic dressing*

INSALATA RADICCHIO AND FRISÉE \$16  
*crisp prosciutto, pecorino, and hazelnuts in a white balsamic dressing*

HERB INFUSED PANKO CRUSTED MUSHROOM SALAD \$18  
*baby arugula, frisée, parmesan crisp, crushed pistachio, balsamic reduction*

## PANINI, BURGERS, AND WRAPS

Served with a choice of Fries or Sweet Potato Fries

GRILLED VEGETABLE PIADINA \$16  
*grilled ribbon eggplant, peppers, zucchini, avocado, arugula, and goat cheese*

CLUB SANDWICH \$18  
*whole grilled chicken breast, bacon, pesto mayo, lettuce, and tomato served on toasted ciabatta*

SIRLOIN BEEF BURGER \$19  
*7oz sirloin ground beef, lettuce, tomato, bacon and applewood smoked white cheddar*

## PASTAS

SPAGHETTI ALLA NAPOLITANA \$18  
*cherry tomatoes, basil, tomato sauce*

SHORT RIB RAVIOLI \$23  
*braised beef stuffed ravioli with tomato and basil sauce*

## ENTREE

SEARED CORNISH HEN \$30  
*roasted fingerling potatoes, pea purée, forest mushrooms, asparagus, finished with pan jus*

ORATA FILLET AL FORNO \$34  
*European seabream delicately baked with thyme, served with lemon thyme infused zucchini purée, asparagus, cauliflower, tomato and eggplant caponata*

10oz STRIPLOIN STEAK \$36  
*roasted fingerling potatoes, rapini, peppers, finished with veal jus*



## REDS

### Italy

### Bottle

NegroAmaro, Torrevento	\$34
Primitivo, I'Muri	\$45
Nero D'Avola Terre, Gazerotti, Siciliane	\$48
Valpolicella Ripasso, Remo Farina	\$52
Chianti Riserva, Sensi	\$52
Chianti Riserva, Ruffino	\$58
Masi 50, Campofiorin	\$60
Fantini Farnese, Edizione	\$95
Brunello Di Montalcino, Silvio Nardi	\$130
Amarone Della Valpolicella, Monte Fante	\$175
Feudi Di San Gregorio, Serpico (Aglanico)	\$195
Tignanello, Antinori	\$225

### United States

Merlot, Round Hill Vineyard - St. Helena	\$45
Cabernet Sauvignon, Morgan Bay - Napa	\$45
Cabernet Sauvignon, Beringer Founders Estate	\$49
Cabernet Sauvignon, J Lohr - Paso Robles	\$54
Cabernet Sauvignon, Lander Jenkins - Napa	\$58
Pinot Noir, Lander Jenkins - Napa	\$58
Merlot, Rutherford Ranch - Napa	\$65
Cabernet Sauvignon, Rutherford Ranch - Napa	\$85
Cabernet Sauvignon Reserve, Rutherford Ranch - Napa	\$135
Cabernet Sauvignon Estate Grown, Rutherford Ranch - Napa	\$150
Cabernet Sauvignon, Caymus Cellars - Napa	\$225
Cabernet Sauvignon, Cakebread Cellars - Napa	\$225

## Around The World

Cabernet Sauvignon, Wolf Blass - South Australia	\$46
Malbec, Laflorenzia - Mendoza - Argentina	\$48
Shiraz, Crooked Horse - South Australia	\$50
Carmenere, Anakena Tama - Peumo Cachapoal Valley - Chili	\$51
Shiraz, Two Hands Lilly's Garden 2007 - South Australia	\$110

### Half Bottle

Cabernet Sauvignon, Rutherford Ranch 375mL	\$54
Amarone Della Valpolicella, Farina 500mL	\$80
Brunello Di Montalcino, Silvio Nardi 375mL	\$90



## WHITES

### Bottle

Pinot Grigio, Cavalina - Friuli	\$34
Chardonnay, Wolf Blass - Australia	\$42
White Zinfandel, Beringer Vineyards - St. Helena California	\$42
Fiano, Torrevento - Puglia - Italy	\$42
Moscato, Zebo - Terre Siciliane - Italy	\$45
Riesling, Tawse Lakeview Block - Niagara Peninsula	\$45
Chardonnay, Morgan Bay - Napa	\$48
Sauvignon Blanc, Robert Mondavi Private Select - St Helena Ca.	\$49
Chardonnay, Callaway - Graton - USA	\$51
Chardonnay, Elevation Vineyard - Niagara Peninsula	\$52
Gavi Di Gavi, Enrico Serafino - Alba	\$55
Chardonnay, Albino Armani - Verona	\$60
Chardonnay, Rutherford Ranch - Napa	\$60
Pinot Grigio, Albino Armani - Verona	\$78
Viognier, Giovin Michele Satta - Tuscany	\$125

## SPARKLING

Blu Giovello Prosecco	\$45
Zufini, Prosecco	\$49
Belcanto Di Bellusi Pinot Noir Rose N/V	\$90
Veuve Clicquot Brut, N/V	\$145
Dom Perignon Brut Vintage 2004	\$350

### Hand Crafted Cocktail

#### 1.25oz. Cocktail

##### 8 - **Creekside Caesar**

Luksusowa Vodka / Clamato / spice seasoning  
Worcester / Tabasco / Pickle / Celery

##### 8 - **Mojito**

Dark Rum / muddled garden mint  
muddled lime / Simple Syrup

##### 9 - **The Palmer**

Luksusowa Vodka / Muddled lemon  
Soda / Iced Tea

##### 12 - **Aperol Spritz**

Aperol / Prosecco / Orange Garnish

#### 3oz. Cocktail

##### 10 - **Calimocho**

Full Bodied Red Wine  
Pepsi / Orange Garnish

##### 11 - **Pineapple 2.0**

Malibu Rum / Pineapple  
White Wine / Cherry Garnish

**12 - Negroni**

**Campari / Gordons Gin**

**Sweet Vermouth / Orange Garnish**

**12 - Manhattan**

**Canadian Club / Sweet Vermouth**

**Angostura Bitter / Cherry Garnish**

**Premium Martinis**

**(2oz. Liquor)**

**VODKA**

**13 – Grey Goose 13 - Belvedere 14 - Crystal Head**

**GIN**

**13 - Bombay 13 - Hendricks 13 - Tanqueray**

**Seasonal Sangria Available**

**12 – 6oz**