

STARTERS

- SOUP DU JOUR **GF**  
House made daily from scratch using fresh ingredients.....8<sup>69</sup>  
Add a hasselback garlic loaf.....6<sup>00</sup>
- MOSAIC SALAD **V GF**  
Mixed greens, apples, Bermuda onions, brie, candied hazelnuts, fresh strawberries, and grapes with an almond-vanilla vinaigrette (*Chardonnay*).....14<sup>09</sup>
- SPINACH & GOAT CHEESE SALAD **V GF**  
Spinach, poppyseed crusted goat cheese, wild mushrooms, Bermuda onions and a balsamic honey vinaigrette (*Sauvignon Blanc*).....14<sup>09</sup>
- GIANT CALAMARI CROWN **DF GF**  
A dijon marinated calamari crown, dusted in corn starch then fried until golden brown. Served with wasabi mayo and pickled ginger aioli (*Chardonnay*).....14<sup>93</sup>
- CRAB CAKES **DF GF**  
With responsibly sourced blend of wild crab served on chili remoulade (*Gewurztraminer*).....14<sup>93</sup>
- FRESH BRUSCHETTA **DF V**  
Roma tomatoes, roasted red peppers, garlic, fresh basil, parmesan, focaccia bread with balsamic reduction (*Riesling*)..14<sup>19</sup>
- LAMB & CHORIZO MEATBALLS **GF**  
Served with smoked tomato sauce and potato hay (*Shiraz*).....14<sup>78</sup>

MAINS

- 10 OZ AAA NEW YORK STRIPLOIN **GF**  
Canadian aged beef seasoned with our signature spice blend and topped with a Burgundy red wine demi-glace (*Cabernet Sauvignon*).....35<sup>67</sup>  
Add sautéed jumbo prawns.....8<sup>00</sup>
- HONEY-PISTACHIO GLAZED CHICKEN **DF**  
Pan-seared local Saskatchewan double breasted chicken topped with honey and pistachios (*Gewurztraminer*).....29<sup>74</sup>
- SOUS VIDE LAMB SIRLOIN  
Dijon and rosemary infused Canadian lamb cooked sous vide style finished with a marsala reduction (*Zinfandel*).....32<sup>67</sup>
- BISON & WILD BOAR MEATLOAF **GF**  
Our own blend of bison & wild boar wrapped in bacon and finished with our signature 20Ten reduction (*Shiraz*).....29<sup>57</sup>
- FRESH FISH FEATURE  
Ask your server for today's features.....market price

*The above entrées come with a choice of today's featured mashed potato, basmati rice or quinoa and seasonal vegetables*

- PASTA PRIMAVERA **V**  
Wild mushrooms, red pepper, Bermuda onion, asparagus and fettuccine tossed in a tomato cream sauce (*Pinot Noir*).....24<sup>78</sup>  
Add sautéed jumbo prawns, grilled chicken, or fresh fish fillet.....8<sup>00</sup>
- 20TEN CREAMY PESTO FETTUCCINE  
Red pepper and fresh fettuccine tossed in our pesto cream sauce. Your choice of 2 giant prawns or a blackened chicken breast (*Chardonnay*).....29<sup>57</sup>

<p>6</p> <p>Hasselback garlic loaf Sautéed wild mushrooms Sautéed seasonal vegetables</p>	<p>8</p> <p>Sautéed jumbo garlic prawns Grilled chicken breast 3 oz fresh fish fillet</p>
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SIDES

SUGGESTED WINE PAIRING FOR EACH DISH IN GREEN

**V** vegetarian      **GF** gluten friendly      **DF** dairy friendly      **FREE VALET PARKING**