



STARTERS

PEI MUSSELS

Fennel, roasted tomato, chilli pepper, sambuca, seafood bouillabaisse

CALAMARI FRITTO

Calamari served with jalapeno lime mayo & lemon

BRUSCHETTA

Roma tomatoes, olive oil, garlic and fresh parmesan cheese, Vienna bread, balsamic glaze

VEGETARIAN SPRING ROLLS

Served with sweet chilli tai sauce

ORGANIC BEET SALAD

Roasted beets, pickled onions, arugula, organic spinach, herbed goat cheese, aged white balsamic vinaigrette

ENTRÉE

ORGASMIC PENNE

Roasted chicken, portabello mushroom, asparagus, pesto cream sauce

WILD MUSHROOM JUMBO RAVIOLI

Stuffed with wild mushroom & ricotta cheese, tomato cream sauce, arugula, truffle oil

THE CHAMPINI BURGER

9 oz homemade ground angus beef with aged cheddar, smoked bacon, vine tomato, smokey bbq sauce, hand cut French fries

ATLANTIC SALMON

Grilled topped roasted cherry tomato sauce, jasmine rice, mixed vegetables, shaved fennel salad

STUFFED CHICKEN SUPREME

Free range chicken stuffed with brie cheese, roasted peppers and organic spinach, smashed sweet potato & seasonal vegetables, truffle thyme cream sauce

SURF & TURF

Grilled 6 oz. angus sirloin steak & tiger shrimp, smashed sweet potato, seasonal vegetables, red wine demi

DESSERTS

STICKY TOFFEE PUDDING Warm spiced date sponge cake topped w/ caramel anglais

ICED BROWNIE Served with French vanilla ice cream

CHEESE CAKE New York style served with berry compote