

# SPRING



march 11th until may 5th **twentyten**

## global beers

**asahi super dry lager** japan, 5.99 (330ml)

light and crisp, try it with the spinach salad with champagne strawberries

**red stripe lager** jamaica, 5.99 (330ml)

big flavour, pairs well with the chipotle pulled pork sliders

**negra modelo lager** mexico, 5.99 (325ml)

a dark lager and corona's big brother, couples well with the veal & pancetta burger

**innis & gunn ale** scotland, 7.99 (330ml)

aged in bourbon oak casks, try it with the herbed oven roasted chicken

**newcastle brown ale** england, 5.99 (330ml)

full bodied with a rich malty character, excellent with the veal meatballs stuffed with bocconcini

## chipotle pulled pork sliders

miniburgers slow roasted with tomato, onion, dill pickle and cheddar cheese on grilled kaisers 9.99

## spinach salad with champagne strawberries

with ruby red grapefruit vinaigrette and fresh orange segments on warm herbed goat cheese flatbread 12.99

## veal & pancetta burger

on a toasted kaiser with aged white cheddar, lettuce, tomato, onion and chipotle aioli, served with our fabulous fries 12.99

## veal meatballs stuffed with bocconcini

over spaghetti in a tomato sauce with fresh basil 15.99

## herbed oven roasted chicken


with white wine, lemon and thyme reduction, topped with herbed goat cheese and crispy sage, accompanied by wild rice pilaf and seasonal vegetables 18.99

## pesto crusted salmon

over a light herbed cream sauce, served with jasmine rice and seasonal vegetables 22.99

## chocolate blackberry caramel tart

blackberries in smooth caramel on an almond cookie crust, topped with silky dark callebaut chocolate ganache 6.99

 vegetarian items

proud title sponsor of the canadian team at the bocuse d'or world cuisine competition  
please note that not all ingredients are listed, advise your server about food sensitivities  
or preferences and please ensure you speak to a manager regarding severe allergies

john humphreys, executive chef