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**Entrees**

Fried Calamari

These tender squid pieces of the fried calamari are dipped in buttermilk and then coated in seasoned flour before being deep fried to a light golden-brown color.

Bacon wrapped shrimp

Perfectly succulent shrimp delicately wrapped in our partially cooked bacon. A must-have entrée as you await your main dish!

**Main Dishes**

Green chili enchiladas

In this amazing green chili enchiladas dish, corn tortillas are packed with roasted green chilis and cheese, then drenched with roasted tomatillo salsa verde.

## Butter chicken

## This is one of our most popular Indian dishes in our restaurant! The dish's peculiar flavor comes from a specific blend of spices that has been honed over time.

**Desserts**

Fudge brownies and vanilla ice cream

Our most popular dessert is our fudge brownies and vanilla ice cream. The contrast of the warm freshly made brownies and the cold vanilla ice cream is the perfect way to end the night at our restaurant.

Apple pie

Another one of our popular desserts is our delicious apple pie! This fresh pie is double crusted with pastry both above and below our apple filling.

FingerFood

**Finger foods** are small, individual portions of food that are eaten out of hand. They are often served at social events. The ideal finger food usually does not create any mess (i.e. no crumbs, drips, or any kind of mess), but this criterion is often overlooked in order to include foods like tacos.[[1]](https://en.wikipedia.org/wiki/Finger_food#cite_note-:0-1) One origin for finger foods is the French [canapé](https://en.wikipedia.org/wiki/Canap%C3%A9).

Spaghetti Starter

Spaghetti Starter is typically served as a first course, or primo, in Italy, before being followed by a meat or fish based main course – the secondo. As this collection demonstrates, Italian pasta recipes vary a great deal, with different pasta shapes and sauces found in each region.

Poutine

Poutine is a **tasty meal made of French fries covered with fresh cheese curds and a thick, brown gravy**. It originated in the province of Quebec but has become a popular food throughout Canada. For some people, poutine is the ultimate comfort food. The meal looks like a big mess, but it tastes delicious

meat

A meat dish is **a prepared item of food that consists either wholly or partly of meat**. Meat dishes are considered distinct from dishes which are seafood, fish, insect or other animal based. Dairy and egg dishes, though based on animal products, are also considered separate from meat dishes.

Pasta

Pasta is **a type of food typically made from an unleavened dough of wheat flour mixed with water or eggs**, and formed into sheets or other shapes, then cooked by boiling or baking.

Salmon

Salmon is a common food fish classified as an oily fish with a **rich content of protein and omega-3 fatty acids**

vegetarian

A vegetarian diet **focuses on plants for food**. These include fruits, vegetables, dried beans and peas, grains, seeds and nuts. There is no single type of vegetarian diet. Instead, vegetarian eating patterns usually fall into the following groups: The vegan diet, which excludes all meat and animal products.

Indian Rice

 Indian Rice is a variety of Indian biryani that is believed to have been savored by the Mughal Emperors in the past. The dish is made with flavored rice, chunks of spiced and browned meat (usually lamb), fried onions, sultanas, and dry fruits such as almonds, which are layered in a pot, and then cooked together, yielding a highly-aromatic specialty said to be fit for a king.

Gheyme

Gheimeh is **an Iranian stew (khoresh)** consisting of diced mutton, tomatoes, split peas, onion and dried lime, garnished with golden thinly sliced crispy potatoes. The stew is sometimes garnished with fried eggplant and is usually served with white rice (polow).

sushi

sushi, **a staple rice dish of Japanese cuisine**, consisting of cooked rice flavoured with vinegar and a variety of vegetable, egg, or raw seafood garnishes and served cold. ... For maki-zushi, a sheet of nori (laver, a seaweed) is spread with rice, then with seafood or vegetables and garnishes.

Juice

Juice is a drink made from the extraction or pressing of the natural liquid

contained in fruit and vegetables. ... Juice is commonly consumed as a

beverage or used as an ingredient or flavoring in foods or other beverages, as for smoothies.

Wine

What Is Red Wine? Starting with the basics, red wine is **an alcoholic beverage made by fermenting the juice of dark-skinned grapes**. Red wine differs from white wine in its base material and production process. Red wine is made with dark-skinned rather than light-skinned grapes.

doughnut

A doughnut is **a type of leavened fried dough**. ... Once fried, doughnuts may be glazed with a sugar icing, spread with icing or chocolate, or topped with powdered sugar, cinnamon, sprinkles or fruit. Other shapes include balls, flattened spheres, twists, and other forms.

macaron

a light, **often brightly colored sandwich cookie consisting of two rounded disks made** from a batter of egg whites, sugar, and almond flour surrounding a sweet filling (as of ganache, buttercream, or jam) Note that we speak here of the Parisian macaron, two airy almond meringue cookies pressed around a creamy filling

raspberries

A subtle swirl of fresh raspberries infuses this homemade angel food cake with light fruit flavor. Like all angel food cakes, it has no fat or cholesterol.