

DINNER TAKE OUT MENU

appetizers

crab cakes 10.50 GF

salads

mango salad 10
Mango, red peppers, cabbage and cilantro with a citrus dressing

watermelon and cucumber salad 10
with a mint and feta dressing

chaat salad 10
Tomatoes, cucumber, chickpeas with lemon and cilantro topped with tamarind yogurt

entrées

(served with seasonal vegetables, potatoes or rice pilaf)

chicken breast with spinach feta stuffing 15 GF

vegetable tikka masala 15

ratatouille crepe 15

seafood pasta 15

chicken crepe 15

shrimp curry with cilantro 16 GF

beef stroganoff 15

butter chicken 15 GF

salmon with moroccan spice 16 GF

salmon with mango salsa 16 GF

haddock in parchment with mango and cilantro 15 GF

lamb curry 18

chicken tikka masala 16 GF

desserts

pavlova 8 GF

sticky toffee pudding 8

wines

(at 50% our regular sale price for takeout. Drinking Age Restriction)

Louis Jadot Beaujolais France 750ml Bottle 21

Gabbiano Chianti Italy 750 ml Bottle 18

Pelee Island Pinot Grigio Ontario Canada 750ml Bottle 17

Hardy's Stamp Gewurtz Riesling Australia 750ml Bottle 15

sourdough bread white 5

sourdough bread whole wheat 5

GF - gluten free