

Marinated Olives \$5



Truffle Frites \$6

Appetizers

While sampling our wine you may wish to enhance your experience by sampling one or more of our truly tantalizing appetizers. Find out why we call ourselves "The Tasting Room"!

** Duck Wings \$12

Duck wing confit, crisped and tossed with an Asian chili sauce, served with blue cheese dipping sauce and pickled crudité

* Caribbean Shrimp & Banana Curry \$14

Pan seared with chili, coriander, scallions and a banana curry

Sampler Plate for Two \$18

Chef inspired selection of cheese and cured meats with condiments
Add \$9 per person to share with friends

Escargot for Two \$15

With mushrooms, red onion, garlic, parmesan and our four cheese blend
Served with toasted baguette

Roasted Garlic Brie \$13

Oven baked and served with toasted baguette

* Beef Tenderloin Carpaccio \$13

Served RAW with parmigiano reggiano, arugula, horseradish cream, cayenne oil and grilled lemon

** Seared Ahi Tuna Loin \$16

Served with mixed baby greens, black sesame vinaigrette, wasabi aioli and pickled ginger

* Lobster Poutine \$15

House cut frites topped with a classic béarnaise sauce and butter poached lobster

Crab Cakes \$14

Served on a bed of Asian slaw with chili mayonnaise

* Mussels \$14

With house cured bacon, sweet corn and fennel

** Baby Back Ribs \$14

Served boneless with an Asian BBQ sauce

* Scallops Wrapped with Bacon \$17

Served with a chili aioli

Coconut Lobster \$15

Cocunut studded, tempura fried lobster morsels served with a sweet coconut and sambal dipping sauce

Calamari \$13

Lightly dusted and fried, topped with an olive, Thai chili, jalapeno and cilantro relish, served with a lemon aioli

Kang's Fiery Pork \$14

Spicy marinated pork tenderloin served with a sesame-cilantro spaetzle

* Baked Shrimp \$14

Oven baked with garlic, butter, fresh herbs and melted cheese

Mushroom Ravioli \$12

Exotic mushroom filled ravioli crispy fried and served with a porcini cream and an ancho chili flavoured marscapone

Garlic and Artichoke Dip \$12

Lots of garlic, artichokes and parmesan oven baked and served with toasted baguette

Arancini di Riso \$12

Deep fried risotto stuffed with mozzarella cheese and served with a spicy arrabiata sauce

Tomato Bruschetta \$12

Toasted baguette with herb cream cheese, feta, roma tomatoes, red onion, garlic and fresh basil

** Asian Style Beef Tenderloin Tips \$13

Served with a soy-cilantro-ginger demi

Crispy Vegetable Spring Rolls \$11

Served with a sweet chili dipping sauce

* Gluten free ** Less than 20ppm Gluten

All prices subject to HST