

DINNER MENU

STARTERS

House Marinated Olives	3.95
Picholine, nicoise, Kalamata, Spanish queen olives & sundried tomatoes marinated with citrus, herbs & extra virgin olive oil	
Mezza Plate	9.95
Tzatziki, tabouleh, hummus, feta, olives, mango chutney & cherry tomatoes served with house-made grilled flat bread	
Spicy Prawns	10.95
Served with chipotle sauce & mango-pineapple salsa	
Tuna Poki	10.95
Sashimi grade Yellowfin Tuna seasoned with a soy chili sauce served on plantain fritters with lime crema	

SALADS

Mixed Greens	5.00
Mixed greens with goat cheese, toasted hazelnuts & champagne vinaigrette	
Classic Caesar	7.95
Garlic croutons, parmesan cheese, romaine & house-made Caesar dressing	
Add grilled Chicken \$2.5, Prawns \$1.5 each, Salmon \$6.5	
Spinach Salad	7.95
Radicchio, egg, red onions, crimini mushrooms & honey mustard vinaigrette	
Chicken Waldorf	8.95
Grilled chicken tossed with almonds, apples & green onions	
Cobb	9.95
Applewood bacon, smoked turkey, avocado, tomatoes, chopped egg & romaine tossed with creamy dill dressing	
Mighty Chicken Salad	10.95
Roasted chicken, dried dates, candied walnuts, Laura Chenel goat cheese, corn, tomatoes, fig bread croutons & mixed lettuce tossed with a champagne vinaigrette	
California Asian Chicken Salad	10.95
Napa cabbage, radicchio, scallions, cilantro, miso vinaigrette, fried wontons, cucumbers & rice stix	
Steak Salad	12.95
Bistro filet, bacon, caramelized onions, blue cheese, romaine lettuce and ancho chile vinaigrette	
Sesame Seared Ahi Tuna	14.95
Purple & green cabbage, carrots, green onions, pickled ginger & avocado served with a wasabi-cilantro vinaigrette	

GRILLED PIZZAS

Margarita	8.95
Vine ripened tomatoes, garlic confit, mozzarella, tomato-basil sauce & chiffonade basil	
Vegetable	9.95
Baby artichoke hearts, roasted peppers, spinach pesto, caramelized onions, Kalamata olives, mozzarella & Laura Chenel goat cheese	
Add grilled Chicken \$2.5	
Sicilian	10.95
Hobb's pepperoni & coppa, fresh sausage, tomato-basil sauce, mozzarella & fresh oregano	
BBQ Chicken	10.95
Mozzarella, BBQ sauce, red onions & roasted red peppers	

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PASTAS

- Summer Fettuccine Alfredo** 10.95
Green asparagus, artichoke hearts, shallots & basil with a Dijon cream sauce
- Chicken Piccata** 12.95
Pan fried chicken breast with garlic, capers, pine-nuts & herbs in a white wine butter sauce
- Prawns Pesto** 14.95
Sautéed prawns, cherry tomatoes, shallots & roasted garlic in a basil-pesto, white wine butter sauce over linguine

ENTREES

- Pacific Island Chicken Breast** 12.95
Pan seared with pineapple-ginger soy glaze & summer vegetables over jasmine rice
- Veal & Mushroom Meatloaf** 13.95
Sweet worcestershire sauce over gruyere potato gratin & summer vegetables
- Canadian Salmon** 14.95
Pan seared & served with a lemon beurre noisette sauce, green asparagus & roasted new potatoes with shallots, garlic & parsley
- Sesame Seared Yellowfin Tuna** 16.95
Sashimi grade & served with a seasonal vegetable & shitake mushroom stir fry & a coconut-lemongrass-ginger sauce over jasmine rice

BURGERS & SANDWICHES

**Served with mixed greens
with French fries add \$1**

- Tuna Melt** 8.95
Albacore tuna, avocado, capers, cornichons, onions, herbs & mayonnaise with melted cheddar cheese on grilled sourdough
- Garden Burger** 8.95
Grilled vegetable patty with avocado, lettuce, tomato, red onions & spicy aioli
cheddar, blue or pepper jack cheese add \$1
- Chicken Roberto** 9.95
Grilled chicken breast, roasted red peppers, marinated onions, melted provolone cheese & pesto mayonnaise on an Italian soft roll
- Blackened Mahi Mahi** 10.95
Creamy stone-ground mustard dressing, tomatoes & leaf lettuce on a challah bun

Served with French fries

- Bella Bru Burger** 9.95
Grilled Angus burger with lettuce, tomato, red onions & spicy aioli
cheddar, blue or pepper jack cheese add \$1
avocado add \$1 applewood bacon add \$1.5
- French Dip** 10.95
Sliced cross-rib Angus beef, horseradish mayonnaise & caramelized onions served on an Italian soft roll with a side of au jus
sautéed mushrooms add \$1
cheddar, blue or pepper jack cheese add \$1