

#### **STARTERS**

### **BAGUETTE 11**

Butter, Olive Tapenade

### **DIP TRIO** 22

Hummus, Baba Ganoush, Tzatziki, Pita

### EAST COAST OYSTERS 28 1/2 Dozen

Mignonette, Horseradish, Lemon

### **CRISPY BRUSSEL SPROUTS 17**

Grana Padano, Maple Syrup, Lemon Aioli

## **GRILLED OCTOPUS 29**

Lemon & Paprika Roasted Potatoes, Romesco, Tzatziki

#### **BEEF TARTARE 26**

Raw Beef Tenderloin, Capers, Shallots, Mustard, Egg Yolk, Crostini 35 as main course with frites

## **GAMBAS al AJILLO 29.5**

Jumbo Garlic Shrimp, Spicy Olive Oil & White Wine Sauce,
Garlic Baguette

## FRITES 10

Shoestring, Citrus Garlic Aioli

### **SOUP & SALADS**

# **SOUP OF THE DAY 13**

#### **BURRATA** 26

Heirloom and Cherry Tomatoes, Arugula, Basil Pesto, Balsamic Glaze

## **KALE SALAD 17**

Red And Green Kale, Roasted Cauliflower, Toasted Walnut, Pomegranate, Sesame Vinaigrette, Grana Padano

### **ARUGULA SALAD 19**

Arugula, Cherry Tomatoes, Radishes, Toasted Walnut, Orange Segment, Balsamic Honey Dressing

\$11 add for chicken breast

All Prices Are Subject To An Additional 1% VIllage Amenity Fee\*, Taxes + Gratuity\*This Fee Is Collected By Us To Contribute To Our Blue Mountain Village Association Sales Royalty Fees. \*Credit Card Payments Will Incur A 2%+ Hst Processing Fee On The Total Bill Automatic Gratuity Of 18% May Be Applied To Groups Of 6 Or More. 2024-10-07

## TO SHARE

### **SEAFOOD TOWER** \$200

12 oysters, 12 shrimp, 2 lobster tail

### **TOMAHAWK \$MP**

Fries, Confit Tomato

## **ENTRÉES**

### **ORATA** 33

Grilled Sea Bream, Lemon Potatoes, Rapini, Fire Roasted Peppers

### **GNOCCHI 25**

Spicy Primavera Sauce, Cherry Tomatoes, Rapini, Fire Roasted Peppers, Basil Pesto, Parmigiano, Toasted Breadcrumbs

### **LOBSTER LINGUINE 39.5**

Poached Lobster Tail, Lobster Bisque, Tomatoes, Parsley

### **CHICKEN SUPREME** 29

Rosemary Roasted Potatoes, Piri Piri Sauce, Rapini

# **TWIST BURGER** 26

Char Grilled 8oz. Prime Rib, Heirloom Tomato, Aged Cheddar, Iceberg, Pickle, Truffle Aioli, Shoestrings Fries

# **FETTUCCINE** 29

Confit Chicken, Reggiano Cream Sauce, Wild Mushroom Ragu, Truffle Oil

### CHAR GRILLED STEAKS

Served with 72 hr Veal Jus, Shoestring Fries

10oz NY STRIPLOIN 45

6oz AAA BEEF TENDERLOIN 56

Add a lobster tail \$24.95/4oz

## DESSERT

CREME BRULEE 11
Chef's Choice

**CHOCOLATE LAVA CAKE 11** 

Crème Anglaise, Chocolatée Soil