

APPETIZERS

- *SHRIMP TEMPURA 14**
shrimp, spicy mayo, lettuce, diced red pepper
- *YELLOW TAIL TACOS 15**
crispy tacos, ceviche yellow tail snapper, cilantro, red jalapeno, red onion, avocado, soy sauce, ginger and garlic sauce
- *VEAL MEATBALLS 14**
served with homemade marinara sauce and parmesan cheese
- *BEEF CARPACCIO 17**
shimeji mushrooms, baby arugula, shaved parmesan, olive oil
- GAZPACHO 7**
cucumber, red and green peppers, red onion, tomato, bread, seasoned with a touch of red vinegar, lemon juice and tabasco

SALADS

- *STUFFED AVOCADO WITH SHRIMP SALAD 13**
celery, lemon zest mayonnaise and Titi shrimp
- FRESH MARKET SALAD 14**
local greens, cucumber, green onion, charred corn, mango, lemon vinaigrette
(choice: chicken 6, shrimp 6, salmon 7)
- SUMMER BLOSSOM SALAD 15**
spinach, fresh strawberries, dried cranberries, walnuts, apples, goat cheese, raspberry vinaigrette dressing
- *KALE SALMON SALAD 21**
grilled salmon, green kale, organic quinoa, pine nuts, carrots, lemon vinaigrette
- GRILLED BABY ROMAINE 14**
authentic caesar dressing, focaccia, shaved parmigiano reggiano and cherry tomatoes
(choice: chicken 6, shrimp 6, salmon 7)
- BURRATA & FRESH TOMATOES 16**
creamy mozzarella & fresh market tomatoes baby arugula, white balsamic reduction diced vbell pepper and basil oil
- AVOCADO SALAD 16**
baby heirloom tomatoes, avocado, cucumber olive oil and lemon vinaigrette

TARTARE

- *TUNA TARTARE 15**
raw fresh diced tuna, lemon juice, soy sauce, sweet chili sesame oil, touch of honey, seaweed salad and diced mango
- *SALMON TARTARE 14**
raw fresh diced salmon, Indian curry aioli and naan bread

SANDWICHES

- served with hand cut french fries or house salad
- *ORANGE BLOSSOM BURGER 17**
8oz fresh ground black angus, sliced tomato, onion, lettuce on brioche (add: cheese 1, bacon 1, avocado 2)
- *BOUCHER TURKEY BURGER 17**
homemade 8oz turkey burger, avocado, tomato, onion, lettuce, cornichon salsa rosa on brioche (add: cheese 1)
- *BBQ STEAK SANDWICH 17**
naan bread, bbq steak, caramelized onions, baby arugula and swiss cheese
(add: bacon 1, avocado 2)

SEA

- *ALMOND TROUT 26**
fresh buttery rainbow trout, fresh beans, toasted almonds, brown butter
- *MUSSELS MARINIÈRE 24**
steamed in white wine with shallots, garlic, parsley and served with hand cut french fries
- *CAJUN AHI TUNA STEAK 28**
served with haricot vert, avocado, cherry tomatoes, and balsamic glaze
- *CHILEAN SEA BASS 36**
baby carrots and zucchini, cauliflower puree, and our signature champagne sauce
- *WHOLE BRANZINO 45**
simply grilled, topped with olive oil and oregano served and prepared table side

LAND

grass feed, no antibiotics

THE CUT

- *GRILLED CENTER-CUT NY STRIP STEAK 35**
12oz prime center cut sirloin, served with hand cut french fries and chimichurri sauce
- *FILET MIGNON 38**
8oz prime USDA filet mignon served with truffle mashed potatoes, and champignon sauce
- *GRILLED LAMB CHOPS 36**
served with homemade garlic mashed potato haricot verts and demi glace lamb au jus
- *THE RIBEYE 39**
served with homemade truffle mashed potato and grilled asparagus

THE SAUCE

CHAMPIGNON 2 GARLIC AIOLI 2

PASTAS

- *LINGUINI SEAFOOD 28**
linguini tossed with shrimp, mussels, olive oil in our homemade seafood marinara sauce
- FETTUCINE AL POLPETTINI 21**
veal meatballs, homemade marinara sauce, cherry tomatoes and shaved parmigiano reggiano
- FETTUCCINE ALFREDO 15**
homemade alfredo sauce (add: chicken 6, shrimp 6)
- *LOBSTER RAVIOLI 25**
5 lobster ravioli in a lobster brandy cream sauce with chives
- PENNE A LA VODKA 16**
served with homemade vodka pink sauce, parmesan cheese (add: chicken 6, shrimp 6)
- PENNE PRIMAVERA 19**
penne tossed with zucchini, green and red peppers, cherry tomatoes, olives, parmesan and olive oil

SIGNATURE DISHES

- THREE MUSHROOMS RISOTTO 25**
arborio rice, portobello, crimini and shitake mushrooms with white truffle oil and parmesan
- *SEAFOOD RISOTTO 28**
arborio rice tossed with mussels, shrimp, garlic, tomato olive oil and lobster stock
- *FREE RANGE CHICKEN PAILLARD 25**
pounded chicken breast a la plancha topped with arugula, cherry tomatoes, parmigiano reggiano and lemonnetta dressing

SIDES

- HARICOT VERTS 7**
green beans sauteed with garlic, shallots, caramelized onion and olive oil
- SAUTÉED SPINACH 7**
with garlic and olive oil
- SAUTÉED MUSHROOMS 7**
with garlic, shallots, parsley
- GRILLED ASPARAGUS 7**
topped with olive oil
- HOUSE SALAD 6**
- HAND CUT FRENCH FRIES 5**
- HOMEMADE MASHED POTATOES 6**
- ADD TRUFFLE TO ANY SIDE 3**

RAW BAR

- WEST COAST OYSTERS | KUMAMOTO 18 | 36 DZ
- EAST COAST OYSTERS | MALPEQUE 16 | 32 DZ
- SHRIMP COCKTAIL 12
- HAPPY HOUR OYSTERS (4PM - 6PM)
- HALF DOZEN 10 | DOZEN 20

ASK US ABOUT OUR

HOMEMADE CAKES

BAKED FRESH DAILY