

THE GRILL

AT THE ESTATES

DINNER

APPETIZERS

Soup of the Day	14
Roasted Pumpkin & Ginger Soup Spice Cinnamon Cream	18
Classic Caesar Salad Shaved Parmesan, Homemade Garlic and Herb Crouton Add Protein: Chicken \$10 / Fish \$10 / Shrimp \$16	18
Sweet Potato and Cod Fish Cake Thai Coconut Red Curry, Tomato and Cilantro Salsa	25
Grilled Vegetable & Pesto Salad Goat Cheese and Micro Greens	32
Crispy Coconut Shrimp Red Cabbage Slaw, Thai Green Chili	36
Smoked Chicken & Wild Mushroom In a Puff Pastry Case, Creamy Pesto Sauce	32
Seared Tuna Sesame Seed Crostini Wasabi Mayo	36

MAINS

Catch of the Day (Grilled/Blackened) Herbed Roasted New Potatoes, Market Seasonal Vegetable, Pink Peppercorn Sauce	62
Atlantic Salmon (Pan Seared/Grilled) Garlic Mash, Sautéed Spinach, Lemon Butter Sauce	68
Creamy Seafood Alfredo Penne Pasta Sautéed Shrimp, Fish & Vegetables tossed in a Creamy Alfredo Sauce	65
Herb Crusted Rack of Lamb Rustic Truffle Mash, Sweet Pea Puree, Red Wine Jus	76
Cajun Rubbed Pork Tenderloin Pumpkin Infused Sweet Potato Mash, Stewed Fruit Compote	68
Pan Seared Duck Breast Sweet Potato Ginger Mash, Roasted Vegetable, Raspberry Coulis	68
Stuffed Chicken Breast Creamed Parmesan Spinach, Steamed Basmati Rice, Grilled Vegetables, Saffron Cream	62
Char Grilled 8oz Steak Sautéed New Potatoes, Roasted Creamy Spinach, Rosemary Jus Choice of Cuts: Ribeye Tenderloin	89 110