

SPECIALTIES

Fresh SEAFOOD & STEAKS

SEA SCALLOPS

Pan-seared jumbo sea scallops in a ginger-coconut broth with sweet roasted corn, red pepper and carrots served with asparagus and jasmine rice.

\$18.95

FAROE ISLAND SALMON FILLET

Pan-roasted, malt-dusted, Norwegian salmon fillet with a cilantro mango fruit salsa, jasmine rice and broccolini. **\$20.95**

EAST COAST SWORDFISH STEAK

Pan-seared, line caught, swordfish steak, whipped potatoes, sautéed broccolini with beurre blanc. **\$20.95**

BREWER'S MIXED GRILL*

Grilled 10 oz choice hanger steak and 1/2 dozen herb-marinated jumbo shrimp served with asparagus and "loaded" mashed potatoes with bacon, cheddar and green onion. **\$20.95**

FILET & FRITE*

Grilled filet mignon with a port demi glace over wild mushrooms served with baby field greens, warm goat cheese crostini and golden hand-cut fries.

\$21.95

BONELESS RIBEYE*

Hand-cut, choice grilled ribeye steak, wild mushroom ragout, caramelized honey carrots, grilled broccoli stalks and "loaded" mashed potatoes with bacon, cheddar and green onion. **\$22.95**

ROSEMARY PORK TENDERLOIN*

Garlic-rosemary grilled pork tenderloin with pesto mashed potatoes, fire-roasted peppers and asparagus, drizzled with a balsamic glaze.

\$17.95

* Indicates that meats can be cooked to the temperature you request. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

January SPECIALS

STARTERS

(GREAT TO SHARE)

HOUBLON ROUGE ONION SOUP With croutons and melted Emmental cheese. **\$5**

CALAMARS FRITS Crispy fried calamari served with a caper mayo. **\$9**

ENTREES

MOULES ET FRITE PEI mussels in a sauce of cream, white wine, shallots and parsley, served with hand-cut frites with a roasted garlic aioli. **\$14.50**

GRILLED STEAK AU POIVRE Grilled choice 12 oz. flat iron steak with cracked peppercorns, whipped potatoes, carrots and a brandy green peppercorn sauce. **\$20**

LAMB SHANK "BOURGUIGNON" Braised lamb shank with mushrooms, pearl onions, bacon served with whipped potato and haricot vert. **\$21**

DUCK CONFIT Crispy duck leg with white beans, tomatoes, lardons, broccolini and sage. **\$15**

BELGIUM SAUSAGE Grilled garlic-pepper pork sausage served with beer-braised onions, parsley potatoes, haricot vert and Dijon mustard. **\$14.50**

DESSERTS

TO SHARE (OR NOT!)

TRIPLE CHOCOLATE BOÎTE

Layers of chocolate génoise and chocolate cream covered in chocolate ganache served with crème anglaise and chocolate sauce. **\$7.50**

CHOCOLATE-CURRENT BREAD PUDDING

A rich warm blend of custard, French bread, Belgium chocolate and currants served with whipped cream and crème anglaise. **\$7**

