

Dinner Menu

Little Plates

- twisted crust** thin grilled crust with pesto, spicy sausage, potato, roast tomatoes & havarti
- twisted bruschetta** toasted focaccia bread topped with tomato, garlic & fresh basil salsa ** available with herbed chèvre
- mixed greens** with blue cheese, pears, toasted pecans & a honey citrus vinaigrette
- michael's greek salad** as you would expect with michael's balsamic vinaigrette
- calamari watermelon salad** sautéed in ouzo pesto then finished with feta & a balsamic vinaigrette
- caesar romaine** with focaccia croute & shaved romano
- house cured gravlax greens** with buttermilk cucumber vinaigrette
- mussels from pei** in a lightly creamed tag no.5 vodka sauce add frites & mayo
- summer sweet pea soup** garnished with a mint yogurt and house cured gravlax
- blackened chicken livers** with twisted chutney & tomato paint
- caramelized onion tart** with grilled garlic prawns
- twisted dip trio** of tzatziki, taramasalata & tomato salsa served with toasted focaccia garlic points
- herbed seafood crêpes** filled with lobster, shrimp, scallops & béchamel

Big Plates

- 3 mustard crusted salmon** with creamy basmati rice
- twisted phyllo** with spinach, artichokes, tomatoes and feta, served on our red sauce
- chicken supreme** stuffed with candied tomatoes, set on stain-glass with greens in a fresh goat cheese vinaigrette
- grilled honey cumin lamb chops** on moroccan vegetable tagine, garnished with mint yogurt & toasted cashews
- 10oz new york strip** with grilled asparagus on a mushroom merlot risotto, finished with a gorgonzola cream
- bronte benedict** 8oz fillet on a potato rosti, smoked bacon & mushroom sauté, topped with a poached egg then enrobed with a pink peppercorn cream cheese sauce
- homemade gnocchi** with caramelized bacon & onions in a tomato cream sauce
- fresh seafood linguine** with tiger shrimp, mussels, and sea scallops in a brandy cream sauce
- angel hair** in pesto with summer greens & sheets of gravlax
- fusilli ala amanda** with sun dried tomatoes, cream, fresh herbs & smoked chicken
- grilled sea scallops** with roasted mini red potatoes & an almond caponata, finished with a saffron cream
- sausage & 4 cheese al forno** pennetti in a red sauce
- grilled marlin steak** on an asparagus fennel slaw with yukon frites & a summer berry salsa
- summer souvlaki** of steak, chicken, scallops & shrip over basmati rice, greek salad & tzatziki

add on.. blackened chicken livers roast chicken, grilled veg, garlic shrimp 5oz bahamian lobster tail