



THE GRILL

AT THE ESTATES

DINNER MENU

APPETIZERS

Soup of the Day	14
Roasted Pumpkin & Ginger Soup Spice Cinnamon Cream	18
Classic Caesar Salad Shaved Parmesan, Homemade Garlic & Herb Croutons ADD ON: Chicken, Fish, Shrimp	22 10 / 10 / 16
Sweet Potato & Cod Fish Cake Thai Coconut Red Curry, Tomato & Cilantro Salsa	25
Deep Fried Crab Cake Thai Coconut Red Curry, Tomato & Cilantro Salsa	36
Crispy Coconut Shrimp Red Cabbage Slaw, Thai Green Chili	36
Smoked Chicken & Wild Mushroom In a Puff Pastry Case, Creamy Pesto Sauce	32
Homemade Hummus Grilled Garlic Bread, Lemon & Olive Oil Dressing	24

MAINS

Catch of The Day (Grilled / Blackened) Herb Roasted New Potatoes, Market Seasonal Vegetables, Pink Peppercorn Sauce	62
Atlantic Salmon (Pan Seared / Grilled) Garlic Mash, Sautéed Spinach, Lemon Butter Sauce	70
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 Purée, Red Wine Jus	76
Cajun Rubbed Pork Tenderloin Pumpkin infused Sweet Potato Mash, Stewed Fruit Compôte	70
Pan Seared Duck Breast Sweet Potato Ginger Mash, Roasted Vegetables, Raspberry Coulis	72
Stuffed Chicken Breast Creamed Parmesan Spinach, Steamed Basmati Rice, Grilled Vegetables, Saffron Cream	62
Classic Surf & Turf Combo 6oz Tenderloin Choice Steak, Local Rock Lobster, Rustic Black Truffle Potatoes, Grilled Market Vegetables	125
Char Grilled 10oz Steak Sautéed New Potatoes, Roasted Vegetables CHOICE OF CUTS: Striploin or Ribeye	80 / 90