



STARTERS

GARLIC BREAD	2.95
With cheese	3.95
BRUSCHETTA ITALIAN STYLE	4.75
Italian marinated tomatoes toasted on calabrese bread	
ESCARGOT ALLA PERNOD	8.95
Baked in a creamy pernod sauce	
SIZZLING MUSHROOMS	8.95
Marinated button mushrooms with Bermuda onions, brandy and feta cheese.	
PATE AL BASIL	9.95
Chicken liver pate with fresh herbs, garnished with fruit and vegetables	
GRILLED CALAMARI	9.95
Served on a bed of spring mix, black olives garden tomatoes and scallions	
GRILLED SHRIMP GORGONZOLA	9.95
Jumbo shrimp brushed with fresh basil and olive oil, served over gorgonzola brandy sauce	
MUSSELS COCONUT CURRY	9.95
Fresh mussels prepared to perfection, served in a curry sauce with sweet coconut	

SOUP

CHEF'S CREATION	Small 3.95
Made daily with you in mind	Large 4.95
FRENCH ONION	4.95
Baked and smothered with cheese	
ITALIAN MINISTRONE	4.95
Tomato broth with hearty vegetables	

SALADS

SPRING MIX GREENS	4.95
Tossed with a choice of our dressings	
CAESAR ALLA BLUEBIRD	5.50
Crisp romaine tossed with our dressing	
CHICKEN CAESAR	8.95
Crisp romaine with grilled chicken	
SPINACH ALLA BLUE CHEESE	6.95
Carmelized pecans, Bermuda onions, apples and diced egg with poppy seed dressing	
GREEK SALAD	Small 5.50
Lettuce, tomatoes, black olives, feta, onions, cucumber	Large 8.95
ORANGEVILLE'S WOOLWICH ROASTED GOAT'S CHEESE	9.95
Spring mix with roasted garlic, smokey peppers, tossed with raspberry vinaigrette	
JULIENNE SALAD	9.95
Chicken, ham, cheddar, egg	
PASTA SALAD	10.95
Tri-coloured fusilli, grilled chicken, crisp vegetables, tossed in our house dressing	

LIGHT LUNCH

VEGETABLE PLATE	9.95
Stir fry vegetables & roasted mini potatoes	
CREPES CORDON BLEU	9.95
Crepes stuffed with grilled chicken, ham & cheese	
SMOKED SALMON PLATE	10.95
Onions, capers, cream cheese mustard with Italian herbed bread	
GOURMET PIZZA OR WRAP OF THE DAY	9.95





PASTA

- FETTUCINE PRIMAVERA** 11.95
Stir-fried vegetables, sun-dried tomatoes, grilled chicken tossed in garlic & olive oil
- PENNE ALLA FETA** 11.95
Roasted red peppers, artichoke hearts, mushrooms, scallions & spinach, tossed in a garlic and olive oil
- CANNELLONI PORCINI** 10.95
Stuffed with veal, wild mushroom, baked in a cream brandy sauce with roasted red peppers
- LINGUINE AGLIO** 11.95
Trio of tomatoes: sun-dried, garden, plum, pine nuts, leeks, spinach & scallions sauce topped with Orangeville Woolwich Goat cheese
- BAKED LASAGNA** 11.95
Seven layered pasta with beef, veal and a trio of cheese

OPEN FACE SANDWICHES

- GRILLED BREAST OF CHICKEN** 9.95
Served with home made dijon mustard sauce
- VEAL CUTLET** 10.95
Served with peppers, onions, cheese and tomato sauce
- CERTIFIED ANGUS STEAK SANDWICH**  10.95
Served with sauteed mushrooms, onion
- SEAFOOD MELT** 9.95
Crab meat mix on calabrese bread with monterey cheese

MORE PASTA

- SEAFOOD CANNELLONI** 11.95
Fresh pasta stuffed with shrimp, crab, pine nuts and sun-dried tomatoes baked in a pink sauce
- HOT ITALIAN SAUSAGE WITH PENNE** 11.95
Spicy Italian sausage, bell peppers and scallions served in your choice of sauce
- BOWTIE PEPPERONI** 11.95
Grilled chicken, artichoke hearts, green onions and spinach in a smokey red pepper
- GRILLED SEAFOOD FETTUCINE** 16.95
Grilled jumbo shrimp, scallops over fettucine in a pink sauce with sun-dried tomatoes, smokey red peppers & scallions

*** All pasta dishes served with fresh warm bread ***

ENTREES

- GRILLED CHICKEN PICATTA** 15.95
Marinated chicken with a light wine lemon sauce
- RAINBOW TROUT** 15.95
A boneless trout, baked with lemon tarragon sauce
- VEAL PARMIGIANO** 15.95
Veal cutlet baked with tomato sauce and cheese
- 6oz CERTIFIED ANGUS SIRLOIN**  15.95
Grilled to perfection served over a cabernet demi glaze

*** All Entress served with stir-fried vegetables, mini roasted potatoes and fresh warm bread ***