

DINNER

6 PM



APPETIZERS



Roasted Garlic and Brie with Fig Jam and Crostini's | \$14

Loco Fields Baby Greens Salad with Cherry Balsamic Vinaigrette | \$12

Caesar Salad with Smoked Bacon Bits and Flaked Parmesan | \$14

Pan Seared Scallops on a Roasted Corn and Andouille Sausage Succotash
with Red Peppers, Mushrooms, Scallions | \$12

Seafood Potato Gnocchi in a Champagne Cream Sauce with
Mushrooms and Fresh Herbs | \$16

Daily Soup – ask your server for details | \$6

ENTRÉE



Sous Vide Pork Ribs on Goat Cheese Garlic Mashed Potatoes with
Honey Cumin Carrots and Pumpkin Seeds | \$31

Grilled Hanger Steak on Feta Layered Potatoes with a Blueberry Bacon
Bordelaise sauce and Fresh Ontario Asparagus | \$29

Red Beet Infused Risotto with Green Peas | \$21

Pan Seared Salmon and Black Tiger Shrimp on Basmati Rice with
Honey Cumin Carrots | \$25

Wilted Spinach and Goat Cheese Stuffed Chicken Breast on Garlic Mashed
Potatoes with a Duo of Carrots and Asparagus | \$26

DESSERT



Key lime Cheesecake with Fresh Berries | \$9

Triple Chocolate Diablo Cake with a Cinnamon Sugar Garnish | \$8

House-made Fresh Rhubarb Sorbet with Fresh Mint Sprigs and a
Pecan Florentine Garnish | \$7