

Main Courses

Chicken Marsala

Sautéed chicken breasts are cooked with a rich, velvety marsala wine sauce with lots of roasted mushrooms. Served with creamy polenta. An Italian classic and real crowd pleaser!

Stuffed Cabbage

Traditional Eastern European cabbage rolls stuffed with a beef and rice mixture and cooked low and slow in a sweet and sour sauce made with raisins and tomatoes. Very comforting

Moroccan Chicken Tagine

Juicy chicken thighs are seared, coated with a fragrant spice blend, then braised with green olives, dried apricots, and preserved lemon. Served with couscous made with pistachios, caramelized onions and dried cranberries

Braised Lamb Shanks

A meaty lamb shank braised in a tomato-based sauce with aromatics and red wine until it is fall off the bone tender and delectable. A personal favorite, we serve this dish with our Moroccan lemon couscous, and garnished with a gremolata. Yum!

Steak House Dinner

Thick beef fillet pan-seared in cast iron and a delicious shallot and red wine pan sauce. Accompanied by your choice of baked, roasted or mashed potatoes and roasted asparagus

Filet of Sole Francaise

A classic! Tender filet of sole is seared, then cooked in a white wine-lemon sauce. This dish is served with a delicious roasted Brussel sprout, caramelized onion and apple salad, and sautéed spinach and garlic

Asian Salmon

Atlantic salmon roasted in the oven with a sweet and spicy peanut sauce, garnished with roasted peanuts. Served alongside a funky Asian slaw that includes mango, green papaya, cucumber and purple cabbage (Created for MasterChef)

Grilled Swordfish

Meaty swordfish is marinated with basil, tarragon and lemon, then grilled. Served with a roasted tomato puttanesca, and a shaved fennel and grapefruit salad with homemade vinaigrette (Created for MasterChef)

Sesame Crusted Tuna

Sesame crusted tuna filet marinated with soy sauce, ginger, rice wine vinegar and a little bit of chili and sesame oil is lightly seared and served with an Asian peanut noodle salad

Crispy Fish Tacos

Mahi mahi dusted with cajun breadcrumbs and pan-fried until crispy, garnished with fresh mango salsa, red cabbage and a chipotle-lime crema. Served with chunky guacamole and Mexican corn