



134 Niagara Blvd.,
Fort Erie, ON
For Reservations Call: (905) 994-6996

Soups

Jalisco Black Bean Bisque

A traditional Mexican style black bean bisque garnished with chives and sour cream \$3.95

Daily Creation

Explore the blue yonder with our soup of the day \$3.50

Salads

Vegetarian Paradiso

A variety of seasonal greens, fresh Ontario vegetables, tossed in extra virgin olive oil and fine herb dressing \$4.95

Smoked Duck & Balsamic Grapes

Smoked duck served on a bed of tossed mixed greens and balsamic grapes \$8.95

Caesar Salad

Fresh romaine lettuce tossed in our own caesar dressing, herbed croutons, real bacon bits and sprinkled with parmesian cheese \$5.50

Appetizers

Seafood In Cucumber Roll

Crabmeat and shrimp rolled in cucumber ribbons and served with a yogurt dill dressing ... \$6.95

Tabla Madrilenia For 2

An assortment of lemon dill cream cheese, bagel chips, mixed greens, smoked salmon rosettes, a variety of cheeses, zesty cream cheese and grilled green onions \$16.95

Stuffed Tortillas

Flour tortillas stuffed with a medley of sun dried tomatoes, goat cheese, herbs, red peppers, and fine diced green onions...Deep fried and finished with a Tamarindo sauce \$6.95

Louisiana Style Crab Cakes

Old fashioned crab cakes served with a Louisiana mayonnaise \$7.50

Puerto Vallarta Coconut Shrimp

Grilled marinated Tiger shrimps, dressed in toasted coconut & garnished with a spicy mango puree \$11.95

Duck Wings

Tender duck wings served on a bed of shredded Romaine lettuce and garnished with grilled peppers and an orange sauce \$8.95

Baked Bruschetta

Baked calabrese bread topped with bruschetta mixture \$5.95

Pizzas

Sea And Land Adventure

A thin pizza topped with our tomato basil sauce, plenty of mozzarella cheese, grilled shrimp, chicken al'aglio, cream cheese and fresh herbs \$9.95

Fornalia Italiana

A thin pizza topped with our tomato basil sauce, 3 cheese blend (mozzarella, goat and provolone), roasted garlic olive oil, prosciutto, mushrooms and fresh thyme \$10.95

Norwegian

Our thin crust pizza topped with a touch of the Mediterranean Goat cheese, smoked salmon, red onions and capers \$11.95

Greek

Blue yonders thin crust pizza and tomato basil sauce, a little mozzarella cheese, feta cheese, chopped olives, tomato al'basil concasse, caramelised onions and finished with fresh spinach \$9.95

Entrees

Pastas

Tagliatelle Verde & Venison Stroganof

Pan fried julienne venison, mushrooms and herbs, simmered in brandy, white wine and natural juices, finished in sour cream and tomato concasse. Served over spinach tagliatelle \$13.95

Tricolor Fussili Ragout

A time tested recipe of seasoned beef, diced wild mushrooms, extra virgin olive oil, simmered in a red wine enhanced tomato sauce and roasted garlic \$11.95

Pasta Creation of The Day

Main Courses

(all main courses served with vegetables al pesto)

Grilled Atlantic Salmon Fillet

7oz of grilled atlantic salmon topped with a lemon dill compot butter and crispy julienne of leek.
Served with a rice timbale \$13.95

Stuffed Cornish Game Hens

A supreme breast, stuffed with champignons, cream cheese, sage and tarragon, finished with an apricot glaze, served with rice timbale \$15.95

(The Following Items Are Served With Potato Of The Day)

Espeto Argentino

A long skewer with marinated and grilled chorizo sausage, pork, chicken and beef. Served with a chimol salsa \$14.95

Venison

5oz of venison grilled to a suggested medium rare served with a three onion and red wine reduction \$14.95

Grilled Striploin

8oz striploin dusted with special seasonings and grilled to your preference \$14.95

Chicken Florentine

A seasoned chicken breast rolled with spinach, herbs, and feta cheese. Baked and coated in a butter sauce \$12.95

Daily Special Entree

Please ask your server for special

Desserts

Fruit Angelois \$3.50
Cakes \$4.95
Gelatos \$3.75