

Aqua

STARTERS

Crab Spring Rolls

boston crab | corn | sweet peppers | scallions | coriander ginger soy
\$10.

Escargot & Mushroom Fricassee

escargot | garlic, onion & mushroom cream sauce | parmesan twist
\$9.

Crab Cakes

curried snow crab & yukon gold potato cakes | panko crust | mango greens | wasabi aioli
\$10.

Pan-Seared Shrimp

5 tiger shrimp | sambal oelek | chouriço butter | sliced Fred's bread
\$11.

Pan-Seared Sea Scallops

squash, yukon gold, & pork belly hash | microgreens
\$12.

Salmon Tartare

wild salmon | shallots | soft herbs | jalapeño aioli | Fred's bread crostini | jalapeño & lemon oil
\$15.

MAIN COURSE

Salmon

pan-seared pacific king salmon | double smoked bacon jam | maple gastrique | watercress, apple & soft herb salad with maple vinaigrette | pork belly rasher
\$25.

Risotto

pan-seared shrimp | scallops | charred corn | asparagus | tomato concassé | aged cheddar
\$27.

Lobster and Crab Raviolis

lobster and crab filled raviolis | pan-seared shrimp | scallops | lobster cream
\$28.

Evening Fish Feature

your server will describe this evening's offering
\$29.

The AquaTerra

grilled beef tenderloin | gruyere and chive mashed | large shrimp | langoustine sauce
\$36.

Terra

STARTERS

Evening Soup Feature

your server will describe this evening's offering
\$6.

French Onion Soup

simmered sweet onions | madeira wine | beef stock | crostini | swiss cheese
\$8.

AquaTerra Caesar Salad

romaine lettuce | house dressing | lemon croutons | pancetta crisp | parmesan cracker
\$8.

Beet Salad

baby arugula | lemon chive goat cheese | phyllo crisp | niagara raspberry & baco noir reduction
\$9.

Mushroom Salad

roasted mushrooms | fifth town artisan cheese co. bedda fedda |
haanoverview farms bacon lardons | spinach | caramelized onion vinaigrette
\$10.

Duck Terrine & Fois Gras

maple lentils du puy | walnuts | sour cherries | caramelized onion velouté
\$14.

Foie Gras

torchon of foie gras | riesling braised apples | toasted brioche | blackberry & empire apple gastrique
\$14.

MAIN COURSE

Pasta

house made pappardelle | peas | asparagus | oven dried grape tomato | mushroom velouté
\$20.

Lamb Shank

red wine & herb braised new zealand lamb | spelt ratatouille | olives | capers | sundried tomato | sugar peas
\$22.

Rib Eye

grilled | cowboy cut | 16 oz. rib eye | summer succotash | bayview farms garlic mash | bordelaise sauce
\$36.

Beef Tenderloin

grilled beef tenderloin | garlic confit mashed | toasted walnuts | st. andré |
seasoned arugula | shallot demi-glace
\$31.

White Stripe Lamb Rack

herb crust | roasted chipollini & tri-colour carrots | pomegranate gastrique |
county potato | port demi-glace
\$35.

