

Aqua

STARTERS

Seafood Chowder

shrimp, corn & chouriço fritters | crab | cream | oven-dried grape tomatoes
\$10.

Escargot & Mushroom Fricassee

escargot | garlic, onion & mushroom cream sauce | parmesan twists
\$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 baguette
\$11.

Pan-Seared Sea Scallops

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

Shrimp Spoons

butter poached shrimp | citrus aioli | baby arugula | julienne granny smith apple | almond dust
\$13.

Tuna

pan-seared sesame crusted yellowfin tuna | local strawberry tomatoes | grapefruit segments | mizuna greens | avocado dressing
\$15.

MAIN COURSE

Salmon

pan-seared pacific king salmon | double smoked bacon & maple syrup glaze
\$25.

Risotto

pan-seared shrimp | scallops | lobster tail | charred corn | sugar snap peas | aged cheddar | wild leek oil
\$27.

Lobster and Crab Raviolis

lobster and crab filled raviolis | pan-seared shrimp | scallops | lobster tail | lobster cream
\$27.

Evening Fish Feature

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

The AquaTerra

grilled beef tenderloin | langoustine potato cake | 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

frisee | baby arugula | lemon chive goat cheese | phyllo crisps | niagara raspberry & baco noir reduction

\$9.

Christophe's Mushroom Salad

roasted christophe's mushrooms | fifth town artisan cheese co. bedda fedda |

haanoverview farms bacon lardons | spinach | caramelized onion vinaigrette

\$10.

Duck Confit Pizza

duck confit | caramelized onions | crème fraiche | tomato concassé | parrano cheese | asparagus | cassis reduction

\$11.

Foie Gras

torchon of foie gras | riesling braised apples | toasted brioche | blackberry & empire apple gastrique

\$14.

MAIN COURSE

Pasta

house made pappardelle | roasted mushrooms | cremini cream | julienne spinach |

oven-dried tomato spread on crostini

\$20.

Lamb Shank

red wine & herb braised new zealand lamb | root vegetable, pancetta & christophe's mushrooms succotash

\$22.

Pork Tenderloin

pan-roasted pork tenderloin | herb crushed fingerling potatoes | beet braised cipollini onions | wild mushroom duxelle |

asparagus tips | carrot & parsnip demi-glace

\$26.

Striploin

grilled striploin | sweet pea & garlic confit mashed | beet braised cipollini onions | roasted golden beets | sauce brendini

\$29.

Beef Tenderloin

grilled beef tenderloin | garlic confit mashed | toasted walnuts | st. andré |

seasoned arugula | shallot demi-glace

\$31.

White Stripe Lamb Rack

porcini mushroom crust | herb crushed fingerling potatoes | sautéed carrots |

roasted candy cane beets | sweet pea cream

\$33.