



Whitbylicious Winter Edition
Prix fixe 3 Course Menu from January 31 to February 11
\$20 Lunch
(11:30am - 3:00pm Mon to Fri)

Choice of Appetizer

Ruby Arcadian Blend Mixed Greens

with julienned Mango and Cucumber in a Raspberry Vinaigrette

Grilled Romaine Salad

with a Garlic, Lemon Vinaigrette, Crispy Bacon and Crumbled Blue Cheese

Chef's Soup Creation of The Day

Choice of Main Entrée

Balsamic Glazed Salmon Fillet

with a fresh Tomato, onion and basil bruschetta. Accompanied with pesto infused red and white quinoa

Frittata Primavera

with Sundried Tomatoes, Spinach and Mushrooms. Finished with Melted Fontina Cheese

Grilled Veal Scaloppini

infused with fresh lemon, oregano and Extra Virgin Olive, on a bed of Linguine Aglio e olio with fresh cherry tomatoes

Dessert

Chefs Daily Choices

***Items are subject to change based on availability**



Whitbylicious Winter Edition
Prix fixe 3 Course Menu from January 31 to February 11
\$40 Dinner
(tax & gratuity not included)

Choice of Appetizer

Baked Brie

with Figs, Walnuts and Pistachios with Fresh Rosemary Focaccia Crostini

Roasted Red and Yellow Pepper Salad

with Artichoke hearts in a Lemon Olive oil Vinaigrette, topped with Warm Poppy crusted Goat Cheese

Ruby Arcadian Blend Mixed Greens

with julienned Mango and Cucumber in a Raspberry Vinaigrette

Chef's Soup Creation of The Day

Choice of Main Entrée

Pan Seared Branzino Fillet

with a Charred Tomato Salsa. Accompanied with a Pesto infused Red and White Quinoa with Sautéed Broccolini

Smoked Mozzarella Ravioli

in a Roasted Mushroom Cream Sauce with a Fresh Parsley and Basil Pesto

Grilled Veal Chop

Port Wine Demi Reduction. Accompanied with Mashed Potatoes and Seasonal Vegetables

Roasted Quail

On a Roasted Mushroom Risotto topped with a Fig and Red Wine Reduction

Choice of Dessert

Caramel Latte Mini Mousse Cake

Gelato Affogato- Creamy vanilla gelato "drowning" in espresso

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