

All Entrées include our fresh baked bread, fresh vegetables and choice of side.

Pickeral Almondine

A succulent filet of Canadian pickeral lightly dusted with flour and grilled with a touch of sea salt and cracked black pepper, topped with toasted almonds then drizzled with garlic butter. \$22.99

Urban Ribs

A full rack of mouth watering, fall-off-the-bone baby back ribs, seasoned and braised for hours then flame broiled to perfection while basting with our house made BBQ sauce. \$21.99

Stuffed Pollo Arrabiatta

A large chicken breast supreme stuffed with jalapeño peppers and feta cheese then lightly breaded and covered with spicy pepper jack cheese and our chipotle cream sauce. \$19.99

Stuffed Pollo Prosciutto

A large fresh chicken breast supreme stuffed with basil, roasted red pepper and provolone cheese, then wrapped with prosciutto ham, pan seared and baked topped with our creamy white wine mushroom sauce. \$19.99

Hickory Beef Ribs

Our famous half rack of mouth watering, fall-off-the-bone, beef short ribs seasoned and braised for hours then flame broiled to perfection while basting with our house made hickory BBQ sauce. \$20.99

Seafood Platter

Our favourite ocean treasures starting with a succulent lobster tail, then we add a golden piece of tropical fruit encrusted baked tilapia and finished with tender shrimp and scallops sautéed in a Cajun cream sauce. \$34.99

Lobster Tails

Two succulent Cuban lobster tails broiled to perfection served with seasoned drawn butter and fresh lemon. *Market price*

Catch of the Day

Our Chef's daily creation using only the freshest of fish. *Priced daily*