



# TOASTED PHEASANT "GONE WILD"

## SMALL PLATES

### CHARCUTERIE AND CHEESE

*a selection of cured meat, salami, pate and artisan cheeses ~ 9.50*

### STUFFED QUAIL

*boneless quail stuffed with duck and chicken, served with demi glaze ~ 7.50*

### FROG LEGS

*dipped in a light beer batter, fried and sprinkled with fresh garlic and lemon ~ 7.95*

### PRINCE EDWARD ISLAND MUSSELS

*mussels steamed with garlic and white wine, finished with a touch of cream ~ 6.99*

### ESCARGOT

*escargot in garlic butter, served in tiny roasted potato shells ~ 6.99*

## MAIN PLATES

### RABBIT

*rabbit slowly braised in white wine and cream, mushroom stock ~ 18.50*

### QUAIL AND PHEASANT

*Boneless quail stuffed with duck and chicken, served with ragout of pheasant ~ 21.50*

### MIXED GRILL TRIO

#### BUFFALO • ELK • RABBIT

*American Buffalo Osso Bucco, slowly braised in a rich red wine stock,  
North American Elk tenderloin prepared with cracked peppercorn and cognac sauce  
and rabbit slowly braised in white wine and cream, mushroom stock ~ 22.50*

### WILD GROUPER WITH MUSSELS AND SHRIMP BOUILLABAISSE

*Fresh Gulf Grouper, lightly cooked in lobster, crab, shrimp broth~ 20.95*

### BONELESS BEEF SHORT RIB

*boneless beef short ribs braised in porcini mushroom sauce ~ 18.95*