



ENTRÉES

LARTERS FALL OFF THE BONE BBQ PORK RIBS

with homemade bbq sauce served with garlic mashed potatoes & seasonal vegetables.
Half rack 26 • Full rack 38

TONY’S CHICKEN PARMESAN

Breaded chicken breast smothered in mozzarella. Robust tomato basil sauce,
& parmesan pedals. Served with garlic basil pesto penne pasta 32

PORK TENDERLOIN SCHNITZEL

Breaded pork tenderloin topped with hunter brown sauce.
Served with mashed potatoes & braised purple cabbage with apples 29

BEEF LIVER AND ONIONS

Grilled beef liver with caramelized onions, crispy bacon, & beef gravy served with mashed
potatoes & peas. Half portion 20 • Full portion 26

PISTACHIO CRUSTED SALMON

Filet of salmon topped with pistachio, grainy dijon mustard, & mango Pico de Gallo
served with wild rice pilaf & grilled asparagus. 35

FRENCH ONION CHICKEN ALFREDO

Creamy onion sauce, parmesan cheese & grilled chicken breast served on pasta. 29

SIMPATICO

Linguine pasta in a white wine olive oil, fresh basil chiffonade, heirloom
tomatoes, & garlic bbq tiger prawns served with garlic toast 34

LISI’S CARBONARA

Pan fried bacon & caramelized onions served on a bed of linguine prepared in a velvety
“cheese” sauce enriched with egg yolks, butter, parmesan cheese & black pepper. 33

THAI VEGETABLE STIR FRY

Sweet bell peppers, zucchini, purple onion, mushrooms, celery, & seasonal vegetables
in a housemade hoisin sauce on jasmine rice. 25 Add chicken 7 • Add shrimp 10

CHEF’S BUTTER CHICKEN

Tender chicken breast in a savory creamy curry sauce served on a bed of jasmine rice. 32

LEMON CHICKEN

Lightly breaded chicken breast prepared in a lemon sauce with fresh
sliced mushrooms & garlic served with linguine . 34

PRIME RIB & YORKSHIRE PUDDING

10 oz slow roasted prime rib with Yorkshire pudding topped with red wine demi glaze.
Served with mashed potatoes & seasonal vegetables. 45

All prices are subject to gst and pst. Parties of 8 or more subject to 18% gratuity