



DATE NIGHT

every Thursday | 54.95 | dinner for 2

IN THE BEGINNING

Choose one app to share or select a side soup or salad each

CALAMARI

hand-cut | house seasoning
spicy aioli

SWEET POTATO FRIES GF

spicy aioli | avocado dip

GARLIC CHEESE BREAD

cheese blend | add bacon 2

SPINACH DIP FLATBREAD

house made spinach dip
cheese blend

ROASTED GARLIC TOMATO SOUP GF V

basil | evoo

CHILLED CORK SALAD GF

mixed greens | cherry tomato
cucumber | carrot | red onion
herb & spiced vinaigrette

MAIN EVENT

Choose one entree each

PERCH DINNER

seasoned | coleslaw | tartar
chef's vegetable | hand-cut fries

PRIME RIB and MASHED

braised | signature jus
chef's vegetable

ADD TO YOUR FAVOURITE SALAD OR PASTA GF

SHRIMP	10	BEEF TIPS	11
SALMON	10	TOFU V	6
CHICKEN BREAST	7	VEGGIES V	4

PASTA PERFECTION

build your own
choose: fusilli or linguini
choose: marinara, white wine or rose

CHEF'S FEATURE

ask your server for details

SWEET ENDING

Choose one dessert to share

RETRO DONUT HOLES

cinnamon | whipped cream
chocolate sauce | sugar

FRESH FRUIT CUP GF V

seasonal selection | berries

CRÈME BRÛLÉE GF

cool custard | sugar glazed | berries

CHOCOLATE À LA MODE GF

flourless chocolate cake
chocolate ganache | vanilla ice cream

VANILLA BEAN CHEESECAKE

graham cracker crust
fresh vanilla bean | berries
berry coulis



HAPPILY EVER CORK ❤️



Gluten-friendly GF | Spicy 🔥 | Vegan V
Please inform your server of allergies and food sensitivities
17% Gratuity will be added to parties of eight or more
All prices are subject to applicable taxes