

Appetizers

Baby Spinach Salad

Tossed in our sherry honey vinaigrette with fresh pear, roasted red peppers, blue cheese and candied pecans 9.99

The Cyprus Salad

Sunny fresh tomatoes, cucumber, red peppers, red onion, kalamata olives, and feta cheese tossed in our lemon and oregano extra virgin olive oil dressing 9.99

Exotic Mushroom Bread

Sautéed oyster, shiitake, button and portobello mushrooms with red onion in a Roquefort cheese cream served over garlic brushed grilled baguette 12.99

Roasted Portobello Mushroom and Glazed Woolwich Goat Cheese

Served over mixed greens tossed in a balsamic honey Dijon vinaigrette and drizzled with aged balsamic vinegar glaze 10.99

Signature Crab Cakes

Pan fried and accompanied with our flavourful siracha aioli, sweet pea micro greens, fresh lemon and asian slaw 12.99

California Garlic Fries

Our rendition of the best highly addictive garlic fries out of California, tossed in butter with fresh garlic and chives 5.99

Flash Fried Tender Calamari

Served over mixed greens with our horseradish roasted garlic aioli 10.99

Crab Stuffed Portobello Mushroom

Served over mixed greens tossed in our balsamic honey Dijon vinaigrette 11.99
add glazed woolwich goat cheese 2.99

Crispy Vegetable Spring Rolls

Crisp golden wrapper stuffed with assorted vegetables, shiitake mushrooms, and cilantro served over chilled chow mein noodle salad and drizzled with our spicy plum sauce 9.99

French Onion Soup

“Served in the traditional style” Rich Broth loaded with caramelized onions, oven baked with garlic crostini, glazed with mozzarella and gruyere cheese 6.99

Classic Romaine Salad

Crisp chopped Romaine lettuce tossed in our scratch made roasted garlic, lemon, anchovy dressing, parmesan cheese and our garlic and herb focaccia croutons 6.99
Add thick sliced double house smoked bacon 1.99

Escargot

Sautéed in butter with double smoked bacon, fresh tomato, roasted garlic, baby spinach, Bermuda onion, sweet peppers, white wine, and lemon juice, served over grilled garlic rubbed baguette 9.99

Catch 22's Seafood Chowder

Rich and creamy with a hint of pernod, loaded with baby shrimp, bay scallops, fresh fish and clams
Cup 5.99 Bowl 7.99

Baby Mixed Greens Salad

Julienne of vegetables, fresh tomato and your choice of our balsamic honey Dijon vinaigrette, killer blue cheese or citrus extra virgin olive oil dressing 5.99

Soup of Yesterday

Always imaginative and better made the day before
Cup 4.99 Bowl 6.99

“The Wedgie”

Crisp iceberg lettuce wedge with fresh grape tomatoes, Bermuda onion, cracked black peppercorn, extra virgin olive oil and our killer blue cheese dressing 7.99

Add thick sliced double house smoked bacon 1.99