
1ST GEAR

- The freshest Local Oysters, Iced on ½ shell, homemade Cocktail sauce, grated Horseradish & mignonette 3. Per
- Antipasti Board, Prosciutto di Parma, Soppressata, Mortadella, Bresaola & shaved Parmigiano, house-made breadsticks, artichoke fritti 19.
- BT's Beef Tenderloin Tartare, Quail's egg yolk, Truffle & Parmigiano crisps 16.
- Two-minute flash fried Calamari, lime & chilli aioli 12.
- Home-grown Mussels sautéed with tomato, Caramelized onions, garlic, Basil oil, White wine 12.
- Slow roasted Pork Ribs lacquered with Our Own BBQ sauce 13.
- Nova Scotia Lobster, Burrata, lemon pesto vinaigrette, Melanzane e Zucchini Fritti 18.
- Jumbo Shrimp sautéed with garlic, Cognac, charred Grape tomatoes, Splash of cream 12.
- Yellowfin Tuna Tartare with avocado, Sesame cucumber spaghetti, pickled ginger, Wasabi cream 15.
- Seared local Scallops, panko almond crust, lemon butter Caper sauce 16.
- Lobster & Corn Chowder, new potatoes, Vidalia onions, crisp double smoked Bacon 14.
- Insalata Panzanella, Heirloom tomatoes, marinated red onions, garlic toasted croutons, fresh Mozzarella, avocado, basil pesto, E.V. olive oil, aged Balsamic vinaigrette 12.
- Insalata Verde, butter lettuce, crisp Pancetta, roasted pine nuts, creamy herb dressing, shaved Pecorino 12.
- Radicchio & cabbage, warm garlic & Prosciutto dressing, grated Parmigiano & toasted pine nuts 12.

2ND GEAR

- Gnocchi di Patate, Gorgonzola Dolce crema, caramelized pears, toasted pistachios, Parmigiano 22.
- Agnolotti all'Aragosta, NS Lobster, lemon & Mascarpone filling, roasted garlic, San Marzano tomato, splash of cream, Parmigiano Fonduta, dusted crispy crumbs 26.
- Bucatini con Polpettine, house-made Meatballs, San Marzano tomato, fresh basil, Parmigiano 22.
- Lumaconi, pasta shells stuffed with house-made Sausage ragù, pesto & Ricotta, baked with tomato, béchamel and herbed breadcrumbs 22.
- Handmade Ravioli, roasted pumpkin, fresh herbs, Ricotta & Asiago filling, brown butter sage cream sauce, toasted pumpkin seeds, Amaretti crumble 24.
- Spaghettoni ai Frutti di Mare, Jumbo Shrimp, Scallops, local Mussels, roasted garlic, Vino Bianco, cream, lemon gremolata 24.
- Fettuccine con Capesante, seared local Scallops, sundried tomato pesto, cream, Parmigiano, almond gremolata 24.
- Linguine alla "Carbonara", house-smoked Pancetta, egg, cracked black pepper, Parmigiano 20.
- Risotto con Funghi, Carnaroli rice sautéed with wild mushrooms, house-made brodo, Vino Bianco, fresh herbs, Parmigiano & Truffle drizzle 24.

HIGH GEAR

- Cioppino, Italian Seafood Stew, Lobster, Jumbo Shrimp, Scallops, Mussels, Clams, Halibut & Salmon sautéed with San Marzano tomatoes, garlic, fresh herbs, toasted garlic bread 36.
- Pistachio honey-crust Atlantic Salmon, oven roasted, wildflower honey, fresh herb Beurre Blanc, roasted rosemary potatoes & brown buttered green beans 31.
- Seared fresh Halibut with wild caught Shrimp, Lobster bisque crema, lemon Risotto & buttered baby zucchini 38.
- Tagliata, peppercorn crusted Beef Tenderloin, sliced, served rare, E.V. olive oil & aged balsamic drizzle, wild mushroom & onion sauté, sea salted frites 35.
- Pollo Piccata, seared Valley Chicken breast, lemon, white wine, butter, lemon zest, Fregola, & grilled summer vegetables 30.
- Fall-off-the-bone roasted Beef Short Rib 'al Barolo', Mascarpone mashed Potatoes & honey thyme roasted rainbow carrots 33.
- The Infamous BT housemade chopped Tenderloin Burger, double smoked Bacon, red onion marmalata, aged Cheddar, lettuce & tomato, homemade brioche bun, sea salted frites 22.
- Filet Mignon, sauce Bordelaise, ½ Lobster gratinéed with garlic butter breadcrumbs, fondant Potatoes & roasted baby vegetables 42.
- Lamb Chops, rosemary, garlic & Dijon marinade, Morello cherry & lamb jus sauce, orange pine nut Couscous & grilled summer vegetables 38.