

RESTAURANT  
**LANDS**850  
BAR / LOUNGE

MAINS

PAN SEARED SALMON FILET

On a bed of basmati rice served with seasonal root vegetables, drizzled with a dill cream reduction. 24

BRAISED BEEF SHORT RIB

Slow roasted in garlic, rosemary and red wine served with harvest mash and seasonal root vegetables. 28

STEAK & FRITES

New York 10 oz cooked to order, served with hand cut salted frites and root vegetables. 28

PAN SEARED CHICKEN BREAST

Topped with a cremini mushroom cream sauce, white wine reduction, served with harvest mash and root vegetables. 24

AROMATIC INDIAN CHANNA

Curry vegetarian flavorful curry on a bed of basmati rice, served with buttered nann. 20

VEGETARIAN NAPOLEON

A tower of roasted squash, eggplant, zucchini, tofu and tomatoes set in garlic mash with roasted tomato sauce. 22

VEGETARIAN STIR FRY

Mixed sautéed vegetables, with a touch of chili peppers tossed in linguini. 20

MAPLE GLAZED BALSAMIC PORK TENDERLOIN

Tender, juicy, glazed pork loin seared and coated in a maple balsamic vinegar demi glace. 22

BACK RIBS WITH HAND CUT FRIES

BBQ sauced ribs served with salted hand cut fries. 26

SKILLET CHORIZO & PRAWN

Linguini tossed in a creamy tomato sauce. 20

LINGUINI PASTA

Choice of chicken or salmon with capers tossed in a rich cream sauce. 24