

Aqua

SOUPS

Seafood Chowder

cream | crab | scallops | shrimp | crispy chouriço | oven-dried grape tomatoes
\$9.

Bouillabaisse

shrimp | scallops | salmon | mussels | fennel, tomato & fish fumet
\$11.

STARTERS

Escargot & Mushroom Fricassee

escargots | garlic, onion & mushroom cream sauce | parmesan twists
\$9.

Crab Cakes

curried snow crab & yukon gold potato cakes | panko crust | mango greens | wasabi aioli
\$9.

Mussels

white wine cream | roasted garlic | leeks | calabrese
\$9.

Pan-Seared Shrimp

5 tiger shrimp | sambal oelek | chouriço butter | sliced baguette
\$10.

Wasabi Tempura Soft-Shell Crab

greens | white peach vinaigrette | sriracha aioli
\$10.

Pan-Seared Sea Scallops

caperberry relish | frisée | smoked paprika oil
\$12.

MAIN COURSE

Salmon

pan-seared atlantic salmon | double smoked bacon & maple syrup glaze
\$20.

Evening Fish Feature

your server will describe this evening's offering
\$26.

Seafood Risotto

pan-seared shrimp | scallops | lobster tail | aged cheddar
\$26.

Lobster and Crab Raviolis

lobster and crab filled raviolis | pan-seared shrimp | scallops | lobster tail | lobster cream
\$26.

The AquaTerra

grilled beef tenderloin 6oz | marinated tiger shrimp | scented soy | citrus dressed microgreens
\$35.

Terra

SOUPS

Evening Soup Feature

your server will describe this evening's offering
\$6.

French Onion Soup

simmered sweet onions | madeira wine | beef stock | crostini | swiss cheese
\$7.

STARTERS

Seasonal Greens

greens | mango & rice wine vinaigrette | poppadum bowl
\$6.

AquaTerra Caesar Salad

romaine lettuce | house dressing | lemon croutons | pancetta crisp | parmesan cracker
\$7.

Baby Arugula Salad

baby arugula | pancetta crisps | fresh pears | spiced pecans | green curry & pesto vinaigrette
\$9.

Tarte Flambé

alsatian style pizza | crème fraiche | bacon | onions | gruyère cheese
\$8.

Foie Gras

pan-seared foie gras | riesling braised apples | fig jam | toasted brioche
\$13.

MAIN COURSE

Risotto

truffle risotto | roasted oyster mushroom
\$18.

Lamb Shank

red wine & herb braised new zealand lamb | roasted garlic crushed potatoes
\$19.

Maple Brined Pork Tenderloin

amaretto & dried cherry demi-glace
\$23.

Cornish Hen

root vegetable confit | thyme & corn yorkshire pudding | natural jus
\$26.

Marinated Veal T-Bone

white bean & herb puree | grilled asparagus | arugula oil | veal reduction
\$27.

New York Steak

grilled new york striploin 10oz | roasted king oyster mushrooms | caramelized cipollini onions
green peppercorn sauce
\$27.

Beef Tenderloin

grilled beef tenderloin 8oz | rosemary & truffle sauce
\$30.

New Zealand Lamb Rack

rosemary & grainy dijon marinated new zealand lamb rack | melted leeks | fig & port jus
\$32.