

STARTS & SALADS

HOUSE FOCCACIA	\$8
herb & garlic housemade foccacia bread, served with hummus, olive oil & balsamic	
FRENCH ONION SOUP 	\$14
caramelized sweet onions simmered in a savory sherry beef broth, topped with swiss cheese baked croutini	
CLASSIC BRUSCHETTA 	\$16
fresh cut tomatoes, onions & garlic, olive oil & balsamic, baked with mozzarella & parmesan on a french baguette	
BAKED MEATBALLS	\$20
hand rolled beef & pork meatballs in a velvety mushroom cream, topped parmesan & green onions	
STEAMED MUSSELS 	\$28
pei steamed mussels in a white wine butter sauce, served with sliced foccaica bread	
GRATINATED PRAWNS 	\$23
sauteed tiger prawns with butter, peppers, onion, garlic & herbs, baked with mixed cheese & served with bread	
HOT CHICKEN CAESAR SALAD 	\$24
romaine, housemade dressing, parmesan & cheddar, bacon, hot sauce, sauteed peppers & onions, grilled chicken	
ROCKET BEET SALAD 	\$27
parmesan crusted chicken, prosciutto, arugula, roasted beets, goat cheese, balsamic dressing	
MEDITERRANEAN BOWL 	\$22
quinoa, cucumber, olives, hummus, tzatziki, chicken peas, tomato, lettuce ADD: crisp tofu \$4, shawarma chicken \$6	

CABANA

PASTA DISHES

GORGONZOLA GNOCCHI	\$29
sauteed potato pasta, gorgonzola cheese, white wine cream, cherry tomatoes, spinach, parmesan cheese	
BONELESS SHORT RIBS 	\$46
braised in crushed tomatoes, served with red wine demi, spaetzle pasta & seasonal vegetable	
SMOKED SALMON FETTUCCINE 	\$30
cold smoked salmon, white wine garlic cream, parmesan, sundried tomato pesto, fettuccine pasta	
MANICOTTI PASTA	\$32
pasta shells filled with artichoke, sundried tomato, spinach, cream cheese, garlic tomato pesto sauce, baked with cheese	
CLASSIC LASAGNA	\$30
layers of tender lasagna pasta, rick beef & pork ragout, velvety bachamel sauce, melted mozza & parmesan cheese	
ZUERICHER 	\$34
a swiss classic, sauteed veal loin in white wine & butter, mushrooms, demi glaze, cream, parsley, over spaetzle pasta	
BEEF STROGANOFF 	\$35
tender beef sauteed with caramelized onions, peppers, mushrooms, beef stock, sour cream, paprika, fettuccine pasta	
RIGATONI BIANCO 	\$32
ground pork & beef, white wine garlic cream, peas, mushrooms, onions, parmesan cheese, rigatoni pasta	

CASUAL PLATES

MEDI PITA	\$24
crispy tofu or shawarma chicken, peppers, onion, lettuce, cucumber, feta, hummus, tzatziki, pomegranate salsa	
CABANA BURGER 	\$24
smash beef patty with caramelized onion, crisp prosciutto, arugula, vine tomato, mozzarella, paprika aioli, potato bun	
CHICKEN SANDWICH 	\$24
shawarma chicken, ricotta cheese, olive tapenade, tomato bruschetta, garlic mayo, aruglua, open faced, herb bread	
SMOKED BRISKET SANDWICH 	\$24
pulled beef brisket, bread & butter pickles, dijon aioli, apple cider slaw, mozzarella, potato bun	
HOUSE BATTERED COD	\$27
two pieces of 3oz cod, battered & fried, tzatziki dip, apple cider slaw, choice of side	
<h2>MAIN COURSE</h2> <hr/>	
6OZ SIRLOIN STEAK 	\$36
certified angus beef, sauce bordelaise, side & vegetables	
8OZ SIRLOIN STEAK 	\$45
certified angus beef, sauce bordelaise, side & vegetables	
RUSTIC CHICKEN CACCIATORE 	\$32
chicken thighs, tomato ragout, vegetables, olives, capers	
TUSCAN SALMON 	\$36
wild sockeye, lima bean, spinach, tomato, olive oil, pesto	