



# TAPAS MENU



*Plus applicable taxes - Please inform your server of any food allergies*

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## SALADS

### CAPRESE SALAD 8

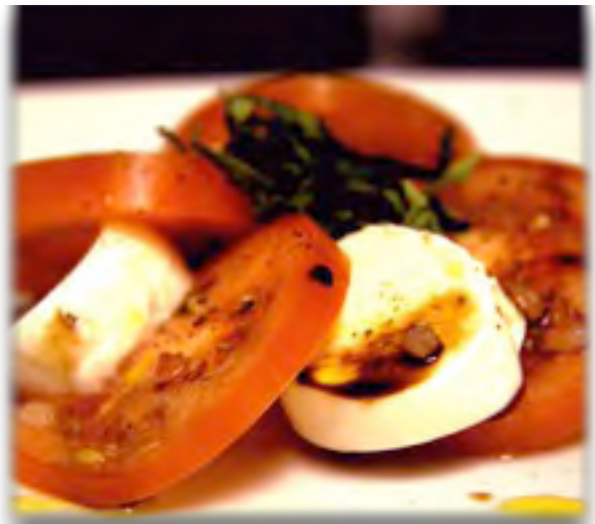
Locally grown tomatoes, bocconcini cheese, drizzled with Chilean avocado oil

### SEASONAL SALAD 7

Served with berry vinaigrette

### CAESAR SALAD 8

Fresh romaine lettuce with home-made dressing and crispy bacon



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## SOUPS

### Our daily soup creation 5

For a truly special occasion, let the Gourmet Emporium be your host

Birthdays

Baby Showers

Staff Parties

Bachelorette

Anniversaries

Stag

Retirement

Any Occasion

Weddings Showers

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## PLATTERS

### EMPORIUM MEZZE PLATE 15

Baguettes with assorted marinated vegetables, cheeses, olives and meats

### ASSORTED CHEESE PLATE 10

An assortment of fine artisan cheeses and fruits served with olive oil and herb infused baguettes

### TAPAS SAMPLER PLATE 20

An assortment of tapas from our menu

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Our building will be 100 years old  
in 2013

In 1959 this bank was robbed and a  
shoot-out took place on the front  
steps



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# SEAFOOD

## SEARED AHI TUNA 10

Seared Ahi Tuna served with our special soy-wasabi vinaigrette

## TUNA TARTAR 10

Diced tuna, cucumbers and avocado, mixed with sesame and avocado oil, and a soy vinaigrette

## TUNA DUO 16

Seared Ahi Tuna and Tuna Tartar

## HAMACHI SASHIMI 10

Cucumber, red onion pearls and avocado purée served with Hamachi (young yellowtail)

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## GARLIC CHEDDAR 10

## PRAWNS

Fresh prawns simmered in a spicy cheddar and garlic sauce



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## MUSSELS

9

Market fresh steamed mussels served with your choice of sauce

*Curry and Cream*

*Marinara*

*White Wine & Garlic*

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## SALMON

10

Baked Dill

*Oven-baked with a creamy dill sauce*

Blackened

*Pan-seared with Cajun spices*



Join us  
Tuesdays  
Two-for-One  
Tapas

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## VEGETARIAN

### SAMOSAS 5

East Indian pastry stuffed with spiced potatoes and peas, served with a duo of dipping sauces

### BAKED BRIE WITH FRESH BREAD & FRUIT 9

Baked brie served with olive oil & herb infused baguettes with a fresh fruit topping



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Nothing will benefit human health and increase the chances for survival of life on Earth as much as the evolution to a vegetarian diet.

Albert Einstein (1879 - 1955)

### BROWN BUTTER ASPARAGUS 6

Sautéed asparagus topped with a creamy beurre blanc

### POTATOES BRAVAS 5

Crispy seared potatoes served with spicy aioli

### GOURMET GARLIC BREAD 6

Sourdough topped with mozzarella and aged white cheddar

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## POULTRY

### HONEY CHIPOTLE CHICKEN 10

Baked chicken breast flavoured with our honey chipotle glaze

### RASPBERRY PESTO CHICKEN 10

A pesto marinated chicken breast baked with a raspberry infused demi-glaze



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## BEEF

### PRIME RIB SLIDERS 10

Three sliders served with horseradish mayo

### BEEF TIPS 9

Beef tenderloin tips seared to perfection served with a red wine demi-glaze

### EMPORIUM FILET 13

Five oz filet served with red wine reduction  
(8 oz - \$5 extra)

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# PASTA

## BLACKENED CHICKEN 10 PASTA

Pan seared chicken breast  
seasoned with Cajun spices  
on cavatappi pasta

## VEGETARIAN PASTA 10

Grilled local seasonal  
vegetables with an  
alfredo sauce

## GRILLED PORTOBELLO 10 PASTA

Grilled portobello mushrooms  
and fresh vegetables on pasta  
(your choice of Gorgonzola or  
goat cheese)



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## DESSERT

NEW YORK STYLE 8  
CHEESECAKE

CLASSIC 8  
CRÈME BRULÉE

FLOURLESS 8  
CHOCOLATE CAKE  
(Gluten Free)

Tuesdays

Two-for-One Tapas

Wednesdays

\$5 Mussels

Thursdays

Music, Martinis and  
SUSHI

Fridays

Flashback Fridays Video Dance Party

Saturdays

Live Music

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