

## appetizers

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### SOUP OF THE DAY | \$10

Daily Soup Served with Dinner Roll

### WARM CAESAR SALAD WITH CRISPY BRUSSEL SPROUTS | 21

Double Smoked Bacon, Parmesan Cheese, Herb Croutons, and Creamy Garlic Aioli

### CRISPY GARDEN GREENS SALAD | 19

Root Vegetables, Roasted Cashews and Pomegranate, Baco Noir Vinaigrette

ⓧ GF

### HEIRLOOM TOMATO AND ONTARIO BURRATA

#### WITH BALSAMIC PEARLS | \$24

Cracked Black Pepper, Basil, Sweetie Drop Peppers, Rocket Leaves, EVOO Drizzle, Baguette Crisp

#### ENHANCE YOUR SALAD

Add Grilled Chicken Breast | \$10

ⓧ DF GF

Add 6oz Salmon | \$15

DF GF

Add 8oz AAA Striploin Steak | \$18

DF GF

### GOCHUJANG CHICKEN WINGS | 22

LF

Sweet and Spicy Chicken Wings with Pickled Crudité

### SWEET CHILI CAULIFLOWER LETTUCE WRAP | \$17

ⓧ LF

Pickled Ginger, Carrot, Sesame, Scallion, Spicy Citrus Aioli

### WAGYU BEEF GYOZA | \$19

Panfried Gyoza, Spicy Cabbage Salad and Aged Shiru Shoyu Sauce, Scallion

### OH CANADA POUTINE! | \$17

ⓧ

Crispy Yukon Fries, Quebec Cheese Curds, Food Truck Gravy

## handhelds

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### CHICKEN PARMESAN SANDWICH

#### WITH CAESAR SALAD | \$25

Breaded Chicken, Toasted Artisan Bun, Caramelized Onions, Rustic Tomato Sauce, Fior de Latte

### BRIE AND APPLE PRIME RIB BURGER | \$26

Potato Bun, Maple Mustard, Double Cream Brie, Apple Match Sticks, Dressed Arugula, Roasted Pecans and Fries

### GRILLED CHEESE WITH DOUBLE SMOKED BACON | \$19

Canadian Cheddar and Sourdough Bread with Bacon and Fries

### CONFIT OF SEASONAL MUSHROOMS AND

#### CHEVRE SANDWICH | \$23

ⓧ

Grilled Portobello, Fried Onion Topper, Balsamic Drizzle, French Fries

## mains

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### MOULES-FRITES | \$24

P.E.I Mussels, Pernod Infused Cream, Crispy Fries, Dill Aioli

### OLIVE TAPENADE CRUSTED ATLANTIC SALMON | \$36

GF

Fingerlings with Chive Butter, Shallot and Chive Cream, Chef's Veg

### TOMAHAWK PORK CHOP | \$43

GF

Fingerlings with Chive Butter, Seasonal Vegetables, Country Apple Sauce

### 8oz AAA PRIME STRIPOIN STEAK WITH TRUFFLE BUTTER

#### OR CHIMICHURI | \$45

Crispy Fries, Maldon Salt, Seared Cherry Tomato, Chef's Mix Mushrooms with Herbs

### BUTTER CHICKEN WITH BASMATI RICE | \$28

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Tandoori Chicken, Creamy Tomato Sauce, Buttered Naan Bread and Poppadum

### SPAGHETTI WITH CHICKEN ALFREDO | \$23

Chicken breast, Creamy Alfredo Sauce, Parmigiano Reggiano, Basil Chiffonade

### POTATO GNOCCHI WITH TRUFFLE OIL | 23

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Arugula, Roasted Mushrooms, Parmigiano Reggiano Curls

## desserts

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### TRIPLE CHOCOLATE MOUSSE WITH RASPBERRY COULIS | \$14

Dark, White and Milk Chocolate Mousse on a Silky Chocolate Cake

### DARK CHOCOLATE SENSATION CAKE | \$14

Decadent Chocolate Cake Served with Raspberry Coulis

### CARROT AND ALMOND CAKE | \$14

Moist Carrot Cake with Walnuts and Pineapple Covered with Rich Cream Cheese Frosting