

# appetizers

## 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

(V) (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

Add 6oz Salmon | \$15

Add 8oz AAA Striploin Steak | \$18

(H) (DF) (GF)  
(DF) (GF)  
(DF) (GF)

## GOCHUJANG CHICKEN WINGS | 22

Sweet and Spicy Chicken Wings with Pickled Crudit 

(LF)

## SWEET CHILI CAULIFLOWER LETTUCE WRAP | \$17 (V) (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

(V)

# handhelds

## 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

(V)

(GF) Gluten Free (V) Vegetarian (LF) Lactose Free  
(H) Halal (DF) Dairy Free

# mains

## 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 STRIPLOIN 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 (H)

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 (H) (V)

Arugula, Roasted Mushrooms, Parmigiano Reggiano Curls

# desserts

## 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

Please inform your server of any allergies or dietary issues.  
Some menu items can be modified to accommodate dietary requests