

ELM STREET

BAR & LOUNGE



soup

DAILY SOUP SERVED WITH A DINNER ROLL | 10

salads

- WARM CAESAR SALAD WITH CRISPY BRUSSEL SPROUTS | 21

Double Smoked Bacon, Parmesan Cheese, Herb Croutons, and Creamy Garlic Aioli
- ROOT VEGETABLE AND CHÈVRE SALAD | 23

Roasted Beets, Heirloom Carrots, Butternut Squash, Poached Peach, Candied Walnuts, and Curly Endive
- HEIRLOOM TOMATO AND ONTARIO BURRATA WITH BALSAMIC PEARLS | 24

Cracked Black Pepper, Basil, Sweety Drop Peppers, Rocket Leaves, EVOO, and a Baguette Crisp
- ADD GRILLED CHICKEN BREAST | 9

ADD 6OZ SALMON | 15

ADD 8 OZ AAA FLATIRON STEAK | 16

shareables

- TRIO OF DIPS, FRIED NAAN | 20

Roasted Garlic Hummus, Bruschetta, Pepita Seed Guacamole
- GOCHUJANG CHICKEN WINGS | 22

Sweet and Spicy Chicken Wings with Pickled Crudit 
- CRANBERRY & CANDIED PECAN BAKED BRIE | 25

Herb Toasted Baguette, Maple Drizzle, and Malden Salt
- CRISPY FRIED CAULIFLOWER | 17

Pickled Ginger, Carrot, Sesame, Scallion, and Spicy Citrus Aioli
- CRISPY PARMESAN FRIES | 12

Served with Black Truffle Aioli
- CHARCUTERIE FLATBREAD | 23

Virginia Ham, Pepperoni, Twice Cooked Bacon, Italian Sausage, Shaved Prosciutto, Hot Chelsea Honey, Fresh Arugula, Kerr Farm Tomato Sauce, and Mozzarella Cheese
- BBQ CHICKEN FLATBREAD | 23

BBQ Chicken, Bermuda Onion, Sweet Peppers, Smokey BBQ Sauce, Aged Cheddar, Double Smoked Bacon, Arugula and Ranch Drizzle
- AL FUNGI FLATBREAD | 21

Assorted Mushrooms with Creamy B chamel, Garlic Confit, Reggiano, Mozzarella, Aged Balsamic Reduction and Arugula
- PRIME TIME PLATTER | 55

BBQ Chicken Wings, Chicken, Fingers, Philly Cheese Sliders, Mini Hotdogs, Frings Poutine, Popcorn Basket
Accompanied with Plum Sauce, Blue Cheese Dip, Ketchup, Mustard, BBQ Sauce or Hot Sauce
- ROOTS AND SHOOTS PLATTER | 49

Sweet Chili Cauliflower Bites, Spring Rolls with Plum Sauce, Feta Bruschetta, Garlic Hummus and Naan Bites, Sweet Potato Fries with Chipotle Aioli, Popcorn Basket

handhelds and mains

- MOULES-FRITES | 22

P.E.I Mussels, Pernod Infused Cream, Crispy Fries, and Dill Aioli
- OLIVE TAPENADE CRUSTED ATLANTIC SALMON | 36

Fingerlings with Chive Butter, Shallot and Chive Cream, and Chef’s Seasonal Vegetables
- TOMAHAWK PORK CHOP | 41

Fingerlings with Chive Butter, Seasonal Vegetables, and Country Apple Sauce
- 8 OZ. AAA PRIME FLAT IRON STEAK WITH TRUFFLE BUTTER OR CHIMICHURRI | 42

Crispy Fries, Maldon Salt, Seared Cherry Tomato, and Chef’s Mix of Mushrooms with Herbs
- BRAISED LAMB SHANKS WITH ZESTY GREMOLATA | 42

Served with Saffron Rissoto and Chef’s Seasonal Vegetables
- BUTTER CHICKEN WITH BASMATI RICE | 28

Tandoori Chicken, Creamy Tomato Sauce, Buttered Naan and Poppadum
- CHICKEN PARMESAN SANDWICH WITH CAESAR SALAD | 25

Breaded Chicken on a Toasted Bun, with Caramelized Onions, Rustic Tomato Sauce, and Fior de Latte
- BRIE AND APPLE PRIME RIB BURGER | 26

Potato Bun, Maple Mustard, Double Cream Brie, Apple Match Sticks, Arugula, Roasted Pecans and Fries
- CONFIT OF SEASONAL MUSHROOMS AND CHEVRE SANDWICH | 23

Grilled Portobello, Fried Onion Ring, Balsamic Drizzle, and Fries
- # pasta
- ATLANTIC CRAB AND P.E.I. LOBSTER TORTELLI | 30

Lemon Infused Shallot cream with Baby Arugula and Parmigiano Reggiano

SPAGHETTI AND MEAT BALLS | 27

9 oz. Homemade Beef and Pork Meatball, Rustic Tomato Sauce, Pecorino Romano Cheese, and Micro Basil

POTATO GNOCCHI WITH TRUFFLE OIL | 25

Arugula, Roasted Mushrooms, Parmigiano Reggiano Curls

ADD GARLIC BREAD – 3 SLICES | 3

ADD CHEESE GARLIC BREAD – 3 SLICES | 7
- Gluten Free Vegetarian Lactose Free
Halal Dairy Free Dairy Free