

### Starters

**Kale Caesar Salad** 16  
organic kale & romaine tossed with creamy caesar dressing, smoked bacon, sourdough croutons & fresh horseradish

**Classic Tomato & Onion Salad** GF, Vegan 16  
vine ripened tomato, dressed onions, fresh herbs & red wine vinaigrette

**Shrimp Cocktail** GF 24  
marinated jumbo shrimp with cocktail sauce & lemon

**French Onion Soup** 16  
caramelized onion, gruyère & croutons

**Tuna Poke** GF 23  
marinated fresh tuna, avocado, sesame, nori & edamame

**Piri Piri Shrimp Empanadas** 22  
spiced shrimp, red chili & paprika remoulade

**Grilled Vegetable Ratatouille & Fontina Crêpes** V 19  
grilled vegetable ragoût, fresh crêpes, creamed spinach & fontina

**Coastal Canadian Oysters** (½ dozen) GF 24  
fresh shucked oysters, red onion mignonette, lemon, horseradish & nasty sauce

**Raw Bar** 85  
fresh oysters, crab salad, tuna poke, marinated shrimp, salmon tartare, popcorn & taro

**Fritto Misto di Mare** 22  
crystal-battered squid & shrimp, celery, arugula, watercress & pepperoncini aioli

### Mains

**Buttermilk Fried Half Chicken** 30  
crispy fried half chicken, roasted garlic whipped yukon gold potatoes, watercress & truffle

**Pan Roasted Salmon** 30  
atlantic salmon filet, ancient grain pilaf, wilted greens, béarnaise & lemon

**Charred Eggplant & Ricotta** GF, V 25  
tomato fondue, ontario ricotta, sunflower, green olives & sherry vinaigrette

**Wellington County French Onion Beef Burger** 24  
8 oz beef burger, caramelized onions, gruyère, cornichon dijonnaise & pain au lait, served with thick-cut fries  
add double-smoked bacon +6  
add cheese +4  
substitute caesar +7  
substitute tomato salad +7  
substitute gluten-free bun +4  
substitute truffle fries +6  
substitute onion rings +5

**Barbacoa Cauliflower** GF, Vegan 23  
sumac hummus, sunflower seeds, pomegranate, pickles & herbs

**Icelandic Sole Fish & Chips** 30  
sea salt thick-cut fries, fennel, watercress & celeriac remoulade

**Maccheroni al Forno** 26  
fresh maccheroni, truffle mornay sauce, roasted mushrooms & parmesan

**Steak Frites** 32  
7 oz AAA flat iron steak with thick-cut fries & truffle aioli

**Thin Crust Margherita Pizza** 21  
basil & fior di latte

### Steaks & Such

all proteins served with dressed watercress & roasted tomato

**8 oz Canadian AAA Beef Tenderloin** GF 55

**16 oz Canadian Prime Ribeye** GF 75

**32 oz Canadian Prime Porterhouse** GF 115

**14 oz Canadian Lamb Chops** GF 65

**10 oz Grilled Colossal Shrimps** GF 50  
add single colossal shrimp GF +18

### Sides

**Creamed Spinach** V 10

**Roasted Garlic Whipped Yukon Gold Potato** GF, V 10

**Thick-Cut French Fries**, V 7

**Truffle Parmesan Porcini Fries** V 14

**Vidalia Onion Rings** V 12

**Roasted Mushrooms** GF, V 12

**Green Beans** GF, V 9

**Grilled Vegetable Ratatouille** GF, Vegan 12

**Béarnaise** GF, V 7

**Salsa Verde** GF, Vegan 6

### Desserts

**Sticky Toffee Pudding** V 12  
cranberry, toasted oats & crème fraîche

**Dark Chocolate Banana Split** V 12  
vanilla bean ice cream, dark chocolate brownies, maraschino cherry & banana

**Phyllo-Wrapped White Chocolate Cheesecake** V 12  
berry compote

V: Vegetarian GF: Gluten-Free  
Prices do not include taxes and are subject to change.