

Dinner

Starters

- Rosemary & Sea Salt Pain au Lait** V
cultured honey butter
- Kale Caesar Salad**
organic kale & romaine tossed with creamy caesar dressing, smoked bacon, sourdough croutons & fresh horseradish
- Classic Tomato & Onion Salad** GF, Vegan
vine ripened tomato, dressed onions, fresh herbs & red wine vinaigrette
- Shrimp Cocktail** GF
marinated jumbo shrimp with cocktail sauce & lemon
- French Onion Soup**
caramelized onion, gruyere & croutons
- Tuna Poke** GF
marinated fresh tuna, avocado, sesame, nori & edamame
- Piri Piri Shrimp Empanadas**
spiced shrimp, red chilis & paprika remoulade
- Grilled Vegetable Ratatouille & Fontina Crêpes** V
grilled vegetable ragout, fresh crepes, creamed spinach & fontina
- Coastal Canadian Oysters** (½ dozen) GF
fresh shucked oysters, red onion mignonette, lemon, horseradish & nasty sauce
- Raw Bar**
oysters, crab salad, tuna poke, marinated shrimp, salmon tartare popcorn & taro
- Fritto Misto di Mare**
crystal battered squid & shrimp, celery, arugula & watercress, pepperoncini aioli

Mains

- 7 Buttermilk Fried Half Chicken** 30
crispy fried half chicken, roast garlic whipped yukon potatoes, watercress & truffle
- 16 Pan Roasted Salmon** 29
atlantic salmon filet, ancient grain pilaf, wilted greens, béarnaise & lemon
- 16 Charred Eggplant & Ricotta** GF, V 25
tomato fondue, ontario ricotta, sunflower, green olives & sherry vinaigrette
- 24 Wellington County French Onion Beef Burger** 24
8 oz. beef burger, caramelized onions, gruyere, cornichon dijonnaise & pain au lait, served with thick cut fries
add double smoked bacon +6
add cheese +4
sub caesar +9
sub tomato salad +9
sub GF bun +4
- 22 Barbacoa Cauliflower** GF, Vegan 22
sumac hummus, sunflower seeds, pomegranate, pickles & herbs
- 19 Icelandic Sole Fish & Chips** 30
sea salt thick cut fries, fennel & watercress, celeriac remoulade
- 24 Maccheroni al Forno** 25
fresh maccheroni, truffle mornay, roasted mushrooms & parmesan
- 95 Steak Frites** 30
7 oz AAA flat iron steak with thick cut fries & truffle aioli
- 21 Thin Crust Margherita Pizza** 20
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	65
add single colossal shrimp	+18

Sides

Creamed Spinach GF, V	10
Roasted Garlic Whipped Yukon 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, Vegan	10
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 fraiche	
Dark Chocolate Banana Split V	12
vanilla bean ice cream, dark chocolate brownies, maraschino & banana	
Phyllo Wrapped V	12
White Chocolate Cheesecake	
berry compote	

V: Vegetarian / **GF:** Gluten-Free

Prices do not include taxes or a 20% service fee that will be applied to all bills. Prices are subject to change.