



— **STARTERS** —

**SUMMER SALAD (GF) 9**

Handpicked Lake Erie Farms' Greens – Tear Drop Tomato – Radish – Cucumber –  
Seasonal Berries – Seeds – Buttermilk-Herb & Caramelized Onion Dressing  
*Add Grilled Ontario Breast of Chicken to Any Salad 6*

**SOUP OF THE DAY 7**

Chef Inspired with Fresh Local Ingredients

**BEER & ONION SOUP GRATIN (NF) 9**

Carron Farms' Braised Onion – Mill St Organic - Crouton – Ontario Friulano – Monterey  
Jack – Mozzarella Cheese

**A LITTLE BIT OF THIS AND THAT 18**

Ontario Cured Meats – Smoked Ontario Trout – Local Cheeses – Pickled Vegetables –  
Mustard – Pecans – Crostini & Breads – Olives – Seasonal Berries

**M.H.K. CAESAR SALAD (NF) 12**

Lake Erie Farms' Little Gem lettuce – Garlic Crouton – Garlic Dressing – Smoked Bacon -  
Fresh Grated Ontario Friulano  
*Add Grilled Ontario Breast of Chicken to Any Salad 6*

**BURRATA (NF) 15**

Heirloom Tomato Salad – Sundried Tomato Tapenade - Slegger Farms' Baby Greens – ACE  
Bakery Crostini – Basil-Avocado Oil Vinaigrette

Our menu is designed to offer and use only integral food products that are procured locally where possible, ensuring freshness and quality that change with the seasons through our Local community, Ontario and Canada. Not all Food items are identified, please advise your server of any food sensitivities or severe allergies. DF - dairy free; GF - gluten free; NF- nut free.

We proudly feature local ingredients from: Carron Farms – Bradford, Ontario; Highline Farms – Leamington, Ontario; Slegers – Strathroy, Ontario; BMW Farms – Staynor, Ontario; Lake Erie Farms – La Salette, Ontario; ACE Bakery – Toronto, Ontario; Farmfresh Poultry – Harriston, ON; Metropolitan Ice Cream – Toronto, Ontario





— **MAINS** —

**MHK PIZZA 15**

Locally Inspired Ingredients Please Ask Your Server For Today's Feature

**ROTISSERIE ROASTED CHICKEN (GF, NF) 26**

Farm Fresh Chicken – Lemon & Herb Butter Basted – Mushroom Bread Pudding –  
Sautéed Seasonal Vegetable – Chimichurri – Pan Jus

**7oz NEW YORK STEAK SANDWICH (NF) 19**

ACE Baguette – Fries – Mushroom – Aged White Cheddar – Red Wine Jus  
*Our Fresh Ontario Raised Beef is Aged to a Minimum of 28 days*

**FRESH ONTARIO LAKE FISH (GF,NF) [Market Price]**

Pan Seared – Ontario New Potatoes – Green Beans – Fennel Sausage – Cherry Tomato Confit – Herb Butter

**MHK BURGER (NF) 17**

Grilled Fresh Ground Ontario Raised Beef – Thornloe White Cheddar – Bacon – Arugula –  
Spicy Tomato Jam - Grain Mustard Aioli – Fries – Butter Pickles – ACE Brioche

**BEEF SHORT RIB (NF) (GF) 28**

Slow Braised Ontario Boneless Beef Short Rib – Our “Pepsi” BBQ Sauce – Thornloe White  
Cheddar Mashed Potato – Pan Roasted Carron Farms' Root Vegetables – Crisp Fried  
Onion Rings

**FRESH CATCH & CHIPS (NF) 19**

Mill St Organic Beer Battered – Fries – Stayner Ontario Cabbage Slaw – Chimichurri Aioli

**“MAC & CHEESE” (NF) 18**

Casarecce Pasta, Highline Farms' Mushroom – Leeks – Spinach – Aged Thornloe White Cheddar Mornay

**12oz ONTARIO RIBEYE (NF,GF) 33**

Simply Seasoned – Herb Butter – Herb & White Cheddar Potato Croquettes – Seasonal  
Vegetable – Red Wine Jus

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