

—•• SOUP & SALAD ••—

—•• Add Grilled Ontario Breast of Chicken to Any Salad 7 ••—

—•• Add Grilled Filet of Atlantic Salmon to Any Salad 11 ••—

BEER & ONION SOUP AU GRATIN (NF) 9

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

M.H.K CAESAR SALAD 12

Little Gem Lettuce – Herb
Crouton – House Dressing
Crumbled Bacon – Fresh
Grated Ontario Friulano

BEET SALAD (V) 13

Sea Salt Roasted Beets
Baby Greens – Monforte
Goat Cheese – Ace Crisp
Radish – Apple Cider
Ontario Honey Mustard
Vinaigrette

—•• MAINS ••—

MHK BURGER (NF) 17

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

ATLANTIC SALMON (NF) 23

Nova Scotia Lobster & Brioche Crusted – Corn Succotash – Grilled Chorizo

BEEF SHORT RIB (NF) (GF) 26

Slow Braised Ontario Boneless Beef Short Rib – Our “Pepsi” BBQ Sauce – Ausable Whipped Potato – Pan
Roasted Carron Farms' Root Vegetables – Fried Onion Rings

7OZ NY STEAK SANDWICH (NF) 20

ACE Bakery Ciabatta – Fries – Mushroom – Aged White Cheddar – Red Wine Jus

CHURRASCO CHICKEN (NF) 21

Farm Fresh Chicken Breast – Potato Croquette – Butternut Squash & Sautéed Green Beans – Piri Piri Sauce

SEASONAL DESSERT FEATURE 9

Local in Season Fresh Fruit and Berries are used in our Dessert Feature

Ask Your Server For Details

Please advise your server of any food sensitivities or severe allergies.

(DF)-Dairy Free; (GF)-Gluten Free; (NF)-Nut Free; (V)-Vegetarian.

Our Menu Is Designed to Offer Seasonally Available Fresh Ontario Grown Produce.

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

