

Menu

Soups

DAILY SCRATCH SOUP 9
hyper locally sourced ingredients

HERB MARINATED GRILLED CALAMARI [g] 16
marinated squid, tomato salad, fresh herbs, grilled lemon, toasted baguette

LAMB KOFTA SLIDERS [g] 18
ontario lamb, feta, minted cabbage and granny smith apple slaw,
turshi pickle spread
add extra slider 6

CREAMY SPINACH ARTICHOKE THREE CHEESE DIP [g][d] 17
fresh tomato fresco, mini pretzel loaf dipping bites

VEGETARIAN STEAMED DUMPLINGS [g] 15
sui choy cabbage, carrot, mushroom, rice vinegar ginger soy dipping sauce

CREOLE JUMBO SHRIMP COCKTAIL 16
shrimp poached in white wine, roasted garlic and cajun spice, cocktail sauce

ROASTED CHICKEN FLATBREAD [g][d] 17
farm fresh chicken, spicy bbq sauce, roasted peppers, caramelized onion,
mozzarella, cheddar

BRUSCHETTA FLATBREAD [g][d] 16
vine ripe tomato, fresh basil, aged balsamic, feta, garlic

Salads

TRADITIONAL CAESAR SALAD [g][d] 15
lake erie farms little gem lettuce, seasoned fissile croutons, garlic dressing,
smoked bacon, ontario pecorino cheese

ROASTED BEET & GOAT CHEESE [g][d] 16
red and golden beets, goat cheese, spiced candied walnuts, garden greens,
citrus dressing

COBB SALAD [d] 17
grilled chicken breast, maple pepper bacon, cherry tomato, boiled egg, corn,
avocado, feta cheese, romaine lettuce, honey dijon

GARDEN GREENS [v] 14
crispy taro root, tomato, watermelon radish, red onion, pepita seeds,
choice of dressing

add grilled chicken breast 8

add grilled salmon 9

add shrimp skewer 9

Menu

Mains

SKILLET SEARED STUFFED CHICKEN SUPREME [d] 25

goat cheese and spinach stuffed, seasonal ontario vegetable, mashed potato, wild blueberry balsamic glaze, crispy pancetta chips, pan jus

THE CLASSIC, SMOKED MAPLE PEPPERCORN SIRLOIN BURGER [g][d] 19

6 oz. ground sirloin beef burger, smoked maple pepper bacon, cheddar cheese, secret sauce, lettuce, tomato and onion on a garlic and parmesan craft brioche burger bun
substitute fries for garden or caesar salad 3

SWEET THAI GRILLED ATLANTIC SALMON 26

6 oz. atlantic salmon filet, basmati rice, sautéed mushroom, seasoned green bean, scorched cherry tomato, grilled peach and pepper salsa

TOMATO BASIL SHRIMP PASTA [g][d] 24

pappardelle pasta, seared shrimp, basil, italian tomato sauce, grated ontario pecorino cheese, garlic toasted ace bread
add grilled chicken breast 6

NEW YORK STEAK [d] 38

8 oz. AAA center cut aged beef, simply seasoned, herb butter, choice of mashed potato or fries, seasonal vegetable, red wine jus
add sauteed mushrooms 5

BEEF SHORTRIB [d] 28

slow braised ontario boneless beef short rib, our pepsy bbq sauce, leek and cabbage mashed potato, seasonal ontario vegetables, crisp fried onion

Sides

ALL SIDES 5

basmati rice | coleslaw | green beans | garden salad | caesar | fries

Desserts

CHEESE & FRUIT PLATTER [g][d][n] 16

domestic cheese with fruits and crackers

CHEESECAKE FACTORY [g][d] 12

ask your server for our daily selection
sauced appropriately and accompanied with seasonal berries

SKILLET COOKIE FOR TWO [g][d] 11

freshly baked chocolate chip blondie, salted caramel, vanilla ice cream

HOT FUDGE & HIBISCUS SUNDAE [d][n] 9

dark chocolate fudge and wild hibiscus flower syrup, french vanilla ice cream, fresh berries, topped with whipped cream, toasted almond