

APPETIZERS

CIABATTA & INFUSED OLIVE OIL 15

roasted garlic, chili, thyme and rosemary infused extra virgin olive oil with aged balsamic

THE NOSH 18

roasted garlic and local honey-whipped ricotta, green goddess hummus, grilled naan, garlic crostini

FRENCH ONION SOUP 15

caramelized onion, local gouda, modelo negra, lager, house-made beef stock

HARVEST SOUP 14

farm driven, chef inspired

PLEASE ASK YOUR SERVER FOR DAILY SELECTION

SEAFOOD CAKES 22

shrimp, langostino lobster, chive, yukon gold potato, yellow cherry tomato, chutney, smoked paprika aioli

ARANCINI AOSTA 19

fontina & pingue's pancetta-stuffed risotto balls, sugo sauce, micro basil, shaved parmigiano-reggiano

SALADS

ORANGE & ALMOND SPRING GREENS 16

spring mix, toasted almond, radish, sweet pepper, red onion, orange, white balsamic dressing

QUINOA MEDITERRANEAN SALAD 20

white quinoa, red onion, cucumber, olive, bell pepper, cherry tomato, feta

CAESAR SALAD 20

little gem lettuce, maple pepper bacon, house-made crostini, hard boiled quail egg, classic caesar dressing

FRESH MOZZARELLA & TOMATO SALAD 21

hand-torn mozzarella, heirloom tomato, fig, watermelon radish, arugula, verjus vinaigrette

ADD-ONS

GRILLED CHICKEN BREAST 8

SAUTÉED SHRIMP 9



PLEASE ADVISE YOUR SERVER
OF ANY FOOD SENSITIVITIES
OR SEVERE ALLERGIES.

PASTA

**LOBSTER SPAGHETTI
ALLA CHITARRA
PEPERONE** 38

handmade spaghetti alla chitarra, lobster, braised leek, roasted red pepper, truffle sauce, ricotta

**MUSHROOM
BOLOGNAISE PACCHERI** 28

handmade paccheri pasta, san marzano tomato, arugula pesto, cremini, button, and portobello mushrooms

SEAFOOD

MAPLE BLACK COD 50

5oz Canadian black cod, candy cane beets, rainbow Swiss chard, maple gastrique

GREEN THAI HALIBUT 40

6oz oven roasted halibut, blistered cherry tomato, seasonal vegetables, basmati rice, quinoa, coconut curry sauce

HANDHELDS

SERVED WITH CHOICE OF SEASONED
FRENCH FRIES OR SPRING GREENS

SUBSTITUTE CAESAR SALAD 5

THE 1881 BURGER 24

6oz Ontario brisket burger, maple pepper bacon, leaf lettuce, house-made tomato jam

**APPLE & FENNEL
LOBSTER ROLL** 36

langostino lobster, apple and fennel slaw, tarragon aioli, on a brown butter bun

CROWN ROYAL 28

PRIME RIB SANDWICH

thinly sliced Ontario AAA prime rib, caramelized onion, sautéed mushroom, Crown Royal jus

**THE GRASSROOTS
BURGER** 21

6oz beyond meat burger, leaf lettuce, heirloom tomato, tomato jam

THE JOCKEY CLUB 26

Cajun Ontario organic chicken, avocado, heirloom tomato, brie, maple pepper bacon



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THE MAIN RACE

ONTARIO LAMB RACK CHOP 47

Ontario lamb rack crusted in pumpkin seed dukkah, port and cherry jus, pavé potato, carrot puree

STEAK & TRUFFLE FRITES 49

8oz Ontario AAA striploin, truffle frites, truffle butter and aioli

LEMON MUSHROOM CHICKEN 31

panko and parmesan-crusted chicken breast, lemon mushroom cream sauce, roasted fingerling potatoes, harvest vegetables

ONTARIO RIB EYE STEAK 62

10oz Ontario AAA rib eye steak in a Crown Royal jus, harvest vegetables, roasted garlic fingerling potato

SMOKED ONTARIO AAA FILET MIGNON 59

7oz dome-smoked Ontario AAA filet, harvest vegetables, roasted garlic mashed potatoes

ADD-ONS

BLUE CHEESE & BACON BUTTER 4

TRUFFLE BUTTER 5

SIZZLING PANNIKINS

MUSHROOM PANNIKIN 8

sautéed mushroom, caramelized onion, garlic, fresh herbs

GARLIC SHRIMP PANNIKIN 9

sautéed shrimp, garlic butter, cream, fresh herbs

HARVEST GRATINÉE 9

farm driven, chef inspired

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PARTIES OF EIGHT OR MORE WILL HAVE AN 18% GRATUITY ADDED TO THE BILL