

## APPETIZERS

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**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

**CROWN ROYAL CURED SALMON & BRIOCHE CROSTINI** 21

house-cured salmon, roasted fennel aioli, fennel slaw, pickled red onion, crispy capers, brioche crostini

## SALADS

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**BEET & BALSAMIC SALAD** 14

fall greens, red onion, peppers, spiraled carrots, red beets, shaved pecorino cheese, microgreens, balsamic vinaigrette

**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

**FALL POWER SALAD** 16

shaved broccoli, shaved brussels sprouts, roasted celery root, toasted walnuts, dried cranberries, caramelized gala apple, lemon yogurt dressing

**ADD-ONS**

GRILLED CHICKEN BREAST 8

SAUTÉED SHRIMP 9



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

## PASTA

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**GRANO DURO LASAGNA** 29  
fresh grano duro pasta, Ontario veal bolognaise, marinara sauce, mozzarella cheese, shaved parmesan cheese, garlic bread

**MUSHROOM BOLOGNAISE PACCHERI** 28  
handmade paccheri pasta, san marzano tomato, arugula pesto, cremini, button, and portobello mushrooms

## SEAFOOD

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**MAPLE BLACK COD** 50  
5 oz Canadian black cod, candy cane beets, harvest vegetables, maple gastrique

**GREEN THAI HALIBUT** 40  
6 oz oven roasted halibut, blistered cherry tomato, seasonal vegetables, basmati rice, quinoa, coconut curry sauce

**LEMON & LAGER STEAMED MUSSELS** 26  
fresh PEI. mussels, lemon garlic butter sauce, Keith's lager, mini ciabatta bread

## HANDHELDS

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SERVED WITH CHOICE OF SEASONED FRENCH FRIES OR SPRING GREENS  
SUBSTITUTE CAESAR SALAD 5

**THE 1881 BURGER** 24  
6 oz Ontario brisket burger, maple pepper bacon, leaf lettuce, house-made tomato jam

**CROWN ROYAL PRIME RIB SANDWICH** 28  
thinly sliced Ontario AAA prime rib, caramelized onion, sautéed mushroom, Crown Royal jus

**THE GRASSROOTS BURGER** 21  
6 oz 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

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

**SPARKLING CHICKEN FLORENTINE** 31  
Ontario chicken supreme, sparkling cream sauce, sautéed spinach, blistered cherry tomato, harvest vegetables

**ONTARIO RIB EYE STEAK** 62  
10 oz Ontario AAA rib eye steak in a Crown Royal jus, harvest vegetables, roasted garlic fingerling potato

**SMOKED ONTARIO AAA FILET MIGNON** 59  
7 oz dome-smoked Ontario AAA filet, harvest vegetables, roasted garlic mashed potatoes

### ADD-ONS

BLUE CHEESE & BACON BUTTER 4

TRUFFLE BUTTER 5

## SIZZLING PANNIKINS

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**MUSHROOM PANNIKIN** 8  
sautéed mushroom, caramelized onion, garlic, fresh herbs

**GARLIC SHRIMP PANNIKIN** 9  
sautéed shrimp, garlic butter, cream, fresh herbs



PLEASE ADVISE YOUR SERVER  
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PARTIES OF EIGHT OR MORE WILL HAVE AN 18% GRATUITY ADDED TO THE BILL