

# Menu

## Soups

**FRENCH ONION & STOUT SOUP** [g][d] **12**  
caramelized onion, coffee enriched beef broth, local stout,  
melted gruyère, grilled sourdough

## Starters & Shareables

**PORTUGUESE GRILLED CALAMARI** [g] **18**  
marinated squid, roasted corn, tomato salsa, fresh herbs,  
grilled lemon, toasted baguette

**CREOLE JUMBO SHRIMP COCKTAIL** **18**  
white wine poached jumbo shrimp, roasted garlic, cajun spice, cocktail sauce

**CURRIED CAULIFLOWER & CARAMELIZED ONION DIP** [g][d] **16**  
slow braised onions, blended cream cheese, hoagie bun loaf

**CRISPY CHICKEN SLIDERS** [g] **16**  
sweet & spicy chicken, asian slaw, sambal mayo  
*add extra slider 5*

**TUNA TATAKI** **19**  
mix seeds & peppercorn crusted, ponzu dip, chili oil

**PULLED PORK TACO** [g] **16**  
Forty Creek bbq sauce, summer slaw, corn, tomato salsa, flour tortilla  
*add extra taco 5*

**MARGHERITA FLATBREAD** [g][d] **16**  
San Marzano tomato, fresh mozzarella cheese, fresh basil, olive oil

**SMOKED CHICKEN FLATBREAD** [g][d] **17**  
pesto, caramelized onion, spinach, avocado, tomato, mozzarella, marble cheddar

**SEAFOOD FLATBREAD** [g][d] **21**  
house cured salmon, matane shrimp, olive oil, spinach, grape tomato,  
garlic cream velouté pesto

# Menu

## Salads

### MARKET SALAD *[g]* 15

greens, seedlings, shaved root vegetables, fried corn tortilla, mandarin orange, poppy seed vinaigrette

### MEDITERRANEAN SALAD *[g][d]* 17

tomato, pepper, cucumber, little gem, red lentil hummus, olives, feta, grilled pita, lemon oregano vinaigrette, za'atar

### BABY KALE LITTLE GEM CAESAR *[g][d]* 17

applewood smoked crispy bacon, sourdough croutons, shaved Ontario pecorino, garlic dressing

### HEIRLOOM BEET CARPACCIO *[d][n]* 17

chive crema, spiced sunflower seed, feta, mix greens

*add grilled chicken breast 9*

*add tuna 14*

*add sautéed garlic chili shrimps 12*

*add lobster tails 15*

*add seared salmon fillet 13*

## Mains

### THE "CLUB" BURGER *[g][d]* 21

fresh ground chuck and brisket, applewood smoked crispy bacon, 3 yr old cheddar cheese, crispy onion, little gem lettuce, heirloom tomato, butter pickles, grainy mustard sauce

### MUSHROOM RAVIOLI *[g][d][n]* 24

baby shrimp, cremini mushroom, edamame, cherry tomato, roasted garlic cream, shaved parmigiano, basil cress

*gluten-free pasta available*

### ROASTED CHICKEN SUPREME 8-9oz *[d]* 29

roasted heirloom carrot, green bean, sautéed kale, mini red potato, port jus

### SEARED ATLANTIC SALMON *[d]* 29

roasted fingerling potato, glazed heirloom carrot, baby kale, green bean, stone fruit salsa

### STEAK FRITES *[d]* 32

New York striploin, spring vegetables, natural demi, fries  
*add mushrooms 5*

### SURF & TURF *[g][d]* 40

choice of tiger shrimp or lobster tail, braised boneless beef short rib, dauphnoise potato, seasonal Ontario vegetables, pan jus

## Sides

vegetables 4

fries 4

side market salad 5

side caesar 6

chicken breast 9

grilled salmon 13

shrimp skewer 12

lobster tails 15

# Menu

## Desserts

**CHEESECAKE FACTORY** *[g][d][n]* **11**

ask your server for our daily selection

**ONTARIO ARTISAN CHEESE & FRUIT** *[g][d][n]* **19**

selection of 3 Ontario cheese, watermelon, cantaloupe, honeydew melon, fresh berries, grapes, seasonal fruit chutney, crackers & crostini

**HOT FUDGE & HIBISCUS SUNDAE** *[g][d][n]* **11**

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

**SAFFRON MIST CANNOLI** *[d][n]* **12**

cream cheese, pomegranate, pistachio dust

**ICE CREAM – SORBETS** *[d]* **10**

fresh berries

## Specialty Coffee & Tea

**ESPRESSO** **4**

**CAPPUCCINO** **5**

**LATTE** **5**

**B52 COFFEE** **9**

Grand Marnier, Kahlua, Baileys, coffee

**IRISH COFFEE** **9**

Irish whisky, coffee

**SPANISH COFFEE** **9**

Kahlua, Small Cask brandy, coffee

**BLUEBERRY TEA** **9**

amaretto, Grand Marnier, tea

[ all include 1oz (29.6ml) of alcohol ]