

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 & CAMELIZED 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

seasonal Ontario vegetables, mini red potato, port jus

SEARED ATLANTIC SALMON [d] 29

roasted fingerling potato, seasonal Ontario vegetables, stone fruit salsa

STEAK FRITES [d] 32

New York striploin, seasonal Ontario vegetables, natural demi, fries
add mushrooms 5

SURF & TURF [g][d] 40

choice of tiger shrimp or lobster tail, braised boneless beef short rib, garlic mashed potatoes, seasonal Ontario vegetables, pan jus

Sides

vegetables 4

side caesar 6

shrimp skewer 12

fries 4

chicken breast 9

lobster tails 15

side market salad 5

grilled salmon 13

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

CHOCOLATE PECAN FLAN *[d][n]* **12**

with espresso whipped cream and chocolate bark

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]