

# LUNCH MENU 1

## STARTERS

### MUSHROOM SOUP

TRUFFLE OIL | CRÈME FRAICHE

### SALAD OF SWEET AND BITTER LEAVES

HONEY POMMERY VINAIGRETTE | CRISP VEGETABLE GARNISH | FRESH STRAWBERRIES

### CRISP ROMAINE SALAD

ROASTED GARLIC | LEMON | REGGIANO

## MAINS

### FETTUCCINE

EDWARD STREET BOLOGNESE | PARMESAN

### MONTREAL SMOKED MEAT

COLESLAW | KOSHER DILL PICKLE | FRITES

### EDWARD STREET FISH AND CHIPS

BEER BATTER | HADDOCK | REMOULADE

## DESSERTS

### CHOCOLATE CRÈME BRULEE

### BERRY CHEESECAKE

### LEMON TART

**\$35 PER PERSON PLUS APPLICABLE TAXES & GRATUITIES**

## LUNCH MENU 2

### STARTERS

#### BABY ARUGULA & RADICCHIO SALAD

WILD MUSHROOMS | GOAT CHEESE | ALMOND | ROASTED SQUASH | MAPLE VINAIGRETTE

#### SPINACH SALAD

AVOCADO | DRIED CRANBERRY | CRISPY CHICKPEA | EDAMAME  
SWEET MISO DRESSING

#### TUNA "NICOISE" SALAD

GREEN BEANS | FINGERLING POTATO | BLACK OLIVE FRISEE SALAD

### MAINS

#### MONGOLIAN BEEF AND VEGETABLE STIR FRY

MARINATED SIRLOIN | CARROTS | BROCCOLI | BOK CHOY  
SWEET & SPICY WOK SAUCE

#### GRILLED SALMON

FINGERLING POTATO | SEASONAL VEGETABLES | OLIVE OIL

#### SAGE ROASTED CHICKEN SUPREME (9 OZ)

TRUFFLED FINGERLINGS | ROASTED KING OYSTER MUSHROOMS  
WARM PORCINI VINAIGRETTE

#### GRILLED SIRLOIN CAP (6OZ)

MUSTARD BROWN BUTTER | FRITES

### DESSERTS

CHOCOLATE CRÈME BRULEE

BERRY CHEESECAKE

LEMON TART

**\$45 PER PERSON PLUS APPLICABLE TAXES & GRATUITIES**

# LUNCH MENU 3

## STARTERS

### FRENCH ONION SOUP

CARAMELIZED ONION | COMTE CHEESE | CROUTON

### ONTARIO BUFFALO MOZZARELLA SALAD

ROASTED BEET | VINE TOMATO | REDUCED BALSAMIC | FRISEE

### CRAB CAKES

MANGO CILANTRO SALSA | DIJON REMOULADE

### COCONUT CURRY SHRIMP

CRISPY SHRIMP | SWEET CHILI THAI SAUCE

## MAINS

### BRAISED SHORT RIB GNOCCHI

CARAMELIZED LEEKS | WILD MUSHROOMS | ASPARAGUS | BURRATA

### SAGE ROASTED CHICKEN SUPREME (9 OZ)

| ROASTED KING OYSTER MUSHROOMS  
WARM PORCINI VINAIGRETTE

### GRILLED MAHI MAHI

CAPERS | SEMI DRIED TOMATO | OLIVE | ROSTI POTATO

### 'USDA' CERTIFIED GRAIN FED STRIPLOIN (10 OZ)

SEASONAL VEGETABLES | FRITES

## DESSERTS

### CHOCOLATE CRÈME BRULEE

### BERRY CHEESECAKE

### LEMON TART

**\$50 PER PERSON PLUS APPLICABLE TAXES & GRATUITIES**