

Dinner Menu

Starters

WILD MUSHROOM & WHITE TRUFFLE SOUP CRÈME FRAICHE TRUFFLE OIL CHIVES	10
SALAD OF SWEET AND BITTER LEAVES HONEY POMMERY VINAIGRETTE CRISP VEGETABLE GARNISH FRESH STRAWBERRIES	10
ICEBERG SALAD SMOKED BACON CANDIED PECAN BLUE HAZE CHEESE DRESSING CHERRY TOMATO	10
CRISP ROMAINE SALAD ROASTED GARLIC LEMON REGGIANO	11
BABY SPINACH, ARUGULA & RADICCHIO SALAD WILD MUSHROOMS GOAT CHEESE ALMOND ROASTED SQUASH MAPLE VINAIGRETTE	14
COCONUT CURRY SHRIMP CRISPY SHRIMP SWEET CHILI THAI SAUCE	15
ONTARIO BUFFALO MOZZARELLA SALAD ROASTED BEET VINE TOMATO REDUCED BALSAMIC FRISEE	16
CRAB CAKES MANGO CILANTRO SALSA DIJON REMOULADE	16
TUNA "NICOISE" SEARED LOIN WASABI EDAMAME MOUSSE BABY TOMATO DEHYDRATED OLIVE	16
FRESH RASPBERRY POINT OYSTERS (P.E.I) CELERY-BLACK PEPPER MIGNONETTE	18
STEAMED P.E.I ORWELL COVE MUSSELS SHERRY SWEET PIMENTO CHORIZO WHITE BEAN	15

Pasta

FETTUCCHINE EDWARD STREET BOLOGNESE PARMESAN	19
CHORIZO PAPPARDELLE ARTICHOKE HEARTS CARAFFA OLIVES AGLIO OLIO	20
CASARECCE SMOKED CHICKEN KICKING HORSE CRÈME VELOUTE BACON WILD MUSHROOMS	23
BRAISED SHORT RIB GNOCCHI CARMELIZED LEEKS WILD MUSHROOMS ASPARAGUS BURRATA	26
WHOLE WHEAT SEAFOOD SPAGHETTI SAUTEED PRAWNS YELLOW FIN TUNA SPINACH LIGHT TOMATO BROTH	26

Mains

BISON-KOBE BURGER AGED WHITE CHEDDAR RED ONION CRISPY ONION RING FRITES	19
SAGE ROASTED CHICKEN SUPREME TRUFFLED FINGERLING POTATO WARM PORCINI VINAIGRETTE	23
BRAISED SHORT RIB ROAST GARLIC POTATO PUREE BABY CARROTS BRUSSEL LEAVES	26
PAN ROASTED ARTIC CHAR CRAB & PEA RISOTTO KALAMATA OLIVE & LEMON TAPENADE	27
DUCK CONFIT BRAISED LENTILS BRUSSEL SPROUTS HONEY GLAZED CRANBERRIES DIJON EMULSION	26
BUTTER POACHED ATLANTIC HALIBUT SPRING ONION AND WILD LEEK PUREE ROSTI POTATO CRÈME FRAICHE	28
ROASTED PRAWN AND SEA SCALLOPS SPICED TOMATO POTATO-CELERY-BEETS CHICKPEA BEET PUREE	29
ONTARIO LAMB - ROASTED SIRLOIN CHORIZO CHICKPEA RAGU RAPINI	30

Steaks

GRILLED SIRLOIN CAP (6OZ) WITH MUSTARD BROWN BUTTER	23
CERTIFIED ANGUS STRIP LOIN (10 OZ)	29
CERTIFIED ANGUS RIB EYE (12 OZ)	31
GRILLED 'AAA' BEEF TENDERLOIN WITH PICKLED JALAPEÑO BÉARNAISE	

7 oz | 29

10 oz | 37

ADD GARLIC HERB SHRIMP SKEWER | \$10 ADD 7OZ LOBSTER TAIL | \$18

**ALL 'OFF THE GRILL' SELECTIONS
SERVED WITH SEASONAL VEGETABLES & A CHOICE OF
OLIVE OIL & ROASTED GARLIC MASHED OR TRUFFLE ROASTED FINGERLING
POTATOES OR EDWARD STREET FRITES**