

Dinner

beginnings

thai spring roll	\$12
prawns and vermicelli with sweet chili sauce, hoisin sauce, shredded carrots, coriander and bamboo shoots	
ontario baby greens	\$ 10
shredded beetroot, pickled carrots and roasted sweet pepper with 12 year old balsamic vinegar and extra virgin olive oil	
hearts of romaine	\$ 10
with radicchio, shaved parmesan, creamy garlic dressing and sour dough croutons	
chicken and coconut soup	\$ 9
cream of chicken with coconut milk, sweet peppers, and a lime horseradish gremolata	

beginnings

\$11	spinach salad
	frisée greens, blue cheese, caramelized pecans and grapefruit wedges in a maple syrup and balsamic vinaigrette
\$16	smoked salmon
	smoked salmon with capers red onions, lemon preserves and 10 grain toast
\$13	steamed pei mussels
	with onions, roasted tomato and chorizo sausage in a saffron broth
\$ 9	daily soup
	our chef's daily selection prepared fresh

casual fare

pad thai	\$21
shredded fried eggs, sautéed chicken roasted peanuts, sprouts, scallions and carrots tossed with rice noodles	
risotto	\$25
tiger shrimps and sea scallops with sweet peppers, leeks, roasted tomatoes and garlic lobster butter	

casual fare

\$19	gnocchi
	roasted garlic cream and truffle oil with woodland mushrooms, leeks tomato chutney and toasted walnuts
\$18	vegetarian pasta
	cavatappi pasta, padano cheese, zucchini eggplant, mushrooms, and spinach in a spicy tomato coulis

specialties

pancetta wrapped salmon	\$27
roasted with yuzu ponzu butter, scallion potato cake, and steamed asparagus	
angus steak	\$34
grilled 10 oz angus striploin with shitake mushroom jus, roasted rosemary yukon potato wedges and zucchini squash	
cajun charred lamb chop	\$38
charred australian lamb with cajun spice rub, mint jus, ratatouille and mango chutney.	
roasted ontario cornish hen	\$26
rosemary and winter vegetables with squash purée and spun garlic mashed Yukon potatoes	

specialties

\$30	seared sea bass
	chipotle pepper glazed with braised fennel, sautéed greens and saffron potatoes
\$29	crispy duck
	sautéed brome lake breast of duck with orange segments, port wine jus, raisin wild rice pudding and toasted almonds
\$32	grilled surf and turf
	shrimp and scallops in a ginger miso butter with a lamb chop and chicken breast in a red wine reduction with vegetables and potatoes
P/D	daily and seasonal features
	our chef enjoys bringing the flavors of the season to you. please ask your server about current specials and features.

Carl MacNeil
Executive Chef