

Lunch

beginnings

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

beginnings

smoked salmon smoked salmon with capers red onions, lemon preserves and 10 grain toast	\$12
potato gnocchi roasted garlic cream and truffle oil with woodland mushrooms, leeks, tomato chutney and toasted walnuts	\$12
baby spinach salad frisée greens, blue cheese, caramelized pecans and grapefruit wedges with a maple syrup balsamic vinaigrette	\$9
daily soup our chef's daily selection prepared fresh	\$8

casual fare

flat bread pizza pancetta, basil and roasted tomato with shaved padano cheese and bocconcini	\$16
omelet wild mushrooms and fine herbs with ontario brie and fries	\$16
grilled chicken sandwich quebec chevre, italian eggplant and sweet peppers on an olive ciabatta bread	\$16
angus burger with caramelized onions, remoulade, tomato chutney, mushrooms, fontina cheese and sweet potato fries	\$18

casual fare

chef's daily pizza our chef's daily selection prepared fresh	P/D
chicken pot pie celery, carrots, mushrooms and a mornay sauce topped with puff pastry, and served beside baby greens	\$16
albacore tuna salad sandwich egg, capers, sliced cucumber, tomatoes and lettuce with provolone on toasted thintini	\$16
steamed pei mussels with onions, roasted tomato and chorizo sausage in a saffron broth	\$13

specialties

smoked chicken salad mango, avocado and roma tomatoes with a coriander, chili, and lemon dressing, and organic greens	\$19
shrimp and scallop risotto tiger shrimps and sea scallops with sweet peppers, leeks, roasted tomato and garlic lobster butter	\$25
grilled AAA rib eye steak with a shitake mushroom jus, oven roasted tomatoes and whipped potatoes	\$27

specialties

roast salmon filet ginger bok choy with vegetables, jasmine rice and a hoisin glaze	\$26
pad thai shredded fried eggs, sautéed chicken, roasted peanuts, sprouts, scallions and carrots tossed with rice noodles	\$21
vegetarian pasta cavatappi pasta, padano cheese, zucchini, eggplant, mushrooms and spinach in a spicy tomato coulis	\$18

Carl MacNeil
Executive Chef

