

# Dinner

## Soups & Salads

<b>Soup of the Day</b>	\$12
<b>Onion Soup</b> Garlic Crostini, Gruyere, Mozzarella	\$12
<b>Garden Salad</b> Chef's Blend of Salad, Sherry Vinaigrette Prince Edward County Cheese	\$14
<b>Caesar Salad</b> Romaine, Cherry Tomato, Parmesan, Croutons, Bacon	\$16
<b>Tuna Niçoise</b> Baby Gem, Cucumber, Radish, Celery, Black Olive, Green Bean, Soft Egg Sauce Verte, Balsamic-Tomato Vinaigrette	\$17
<b>Add On For Salad</b>	
Chicken	\$8
Shrimp	\$10
Salmon	\$12

## Pasta

<b>Orecchiette</b> East Coast Lobster, Orecchiette Pasta, Young Parmesan	\$32
<b>Risotto</b> Carnaroli Rice, Mushroom, Parmesan, Black Truffle, Egg Yolk	\$28
<b>Vesuvio</b> Basil Tomato Sauce, Burrata	\$24
<b>Strozzapreti</b> PEI Mussels, Clams, Fresh Herbs, Cherry Tomato	\$32

## Shareable Appetizers

<b>Charcuterie</b> Chef Selection of Ontario Charcuterie, Foie Gras, Mustard, Olives, Rye Bread	\$24
<b>Pork Belly</b> Honey Garlic, Apple Gel, Smoked Barley, Fennel Salad, Flax Cracker, Birch Syrup Raisins	\$18
<b>Cauliflower Fritters</b> Mint Yogurt, Pickled Squash, Spiced Pumpkin Seed	\$16
<b>Breaded Calamari</b> Pesto Aioli, Olive & Tomato Salsa	\$17
<b>Crab Cakes</b> Cajun Aioli	\$19
<b>PEI Mussels</b> Ontario Chardonnay, Creamy Garlic, Fresh Herbs	\$15

## Burger & Pizza

<b>Burger</b> Prime Rib Burger, Morning Moon, Cheese Slice, Tomato, Boston Bibb Enhancements \$3 each: Bacon, Mushroom, Caramelized Onions	\$22
<b>Margarita</b> Homemade Tomato Sauce, Basil, Ontario Mozzarella	\$19
<b>Meat Lover</b> Double Smoked Bacon, Beef, Crispy Onion, Ontario Mozzarella	\$22
<b>Pepperoni</b> Ontario Pepperoni, Ontario Mozzarella, Homemade Tomato Sauce, Mushroom	\$21

## Main

<b>Salmon</b> Wild Rice Pilaf, Beets, Confit Fennel, Pickled Shallots, Buttermilk & Dill Oil	\$36
<b>Chicken</b> Chicken Supreme, Potato Gratin, Squash, Mushroom, Truffle Jus	\$34
<b>Lamb Shank</b> Creamy Polenta, Charred Tomato Mushroom Jus	\$39
<b>Beef Tenderloin</b> Watercress Purée, Duck Fat Potato, Port Demi	\$39

## Grill

Branzino	\$36
Smoked Pork Chop	\$32
Beef Striploin   Chimichurri	\$34
Dry Age 32 oz Porter House	\$84
<b>SIDES</b>	
Truffle Fries	\$8
Vegetable of the Day	\$8
Garlic Mash	\$8
Braised Mushroom	\$8

## Asian Flare

<b>Butter Chicken</b> Homemade Creamy Tomato Sauce, Basmati Rice, Naan, Papadum	\$29
<b>Singapore Market Fry</b> Egg Noodles, Lap Cheong, Chicken, Shrimp, Local Vegetables, Soy Glaze	\$27