

Dinner

Soups & Salads

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

Pasta

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

Shareable Appetizers

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

Burger & Pizza

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

Main

Salmon Wild Rice Pilaf, Beets, Confit Fennel, Pickled Shallots, Buttermilk & Dill Oil	\$36
Chicken Chicken Supreme, Potato Gratin, Squash, Mushroom, Truffle Jus	\$34
Lamb Shank Creamy Polenta, Charred Tomato Mushroom Jus	\$39
Beef Tenderloin 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
SIDES	
Truffle Fries	\$8
Vegetable of the Day	\$8
Garlic Mash	\$8
Braised Mushroom	\$8

Asian Flare

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