

# Dinner

## Soups & Salads

<b>Soup of the Day</b>	\$12
<b>Onion Soup</b> Garlic Crostini, Gruyere, Swiss Cheese	\$12
<b>Unionville Salad</b> Chef's Blend of Salad, Pomegranate, Prince Edward County Cheese, Almonds, Sherry Vinaigrette	\$14
<b>Caesar Salad</b> Romaine, Cherry Tomato, Parmesan, Croutons, Bacon	\$15
<b>Add On For Salad</b>	
Chicken	\$8
Shrimp	\$10
Salmon	\$12
<b>Compressed Watermelon</b> Avocado, Heirloom Tomato, Feta	\$15
<b>Beef Carpaccio</b> Pickled Mushroom, Crunchy Mustard Micro Herbs	\$16

## Pasta

<b>Risotto</b> Carnaroli Rice, Mushroom, Parmesan Black Truffle, Egg Yolk	\$28
<b>Linguini</b> Shrimp, Baby Spinach, Oven-Dried Tomato, Lemon Alfredo	\$32
<b>Orecchiette</b> East Coast Lobster, Orecchiette Pasta, Young Parmesan	\$33

## Shareable Appetizers

<b>Cheese</b> Chef Selection of 3 Local Cheeses, Cracker, Fruit Compote, Grapes	\$18
<b>Charcuterie</b> Chef's Selection of Cured Charcuterie, Foie Gras, Mustard, Olives, Rye Bread	\$24
<b>Crab Cakes</b> Meyer Lemon Aioli, Watercress	\$19
<b>Octopus</b> Baby Arugula, Chickpea, Olives, Cherry Tomato, Balsamic	\$18
<b>PEI Mussels</b> Ontario Chardonnay, Creamy Garlic	\$16

## Burgers and Pizza

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

## Sides

Truffle Fries	\$8	Vegetable of the Day	\$8
Garlic Mash	\$8	Steakhouse Style Button Mushroom	\$8

## Main

<b>Chicken</b> Ontario Chicken, Leeks & Spinach, Potato Gratin, Grainy Mustard	\$34
<b>Salmon</b> Celeriac, Swiss Chard, Fingerling Potato Bean Salsa	\$36
<b>Sea Bass</b> Cauliflower Duo, Vanilla, Summer Truffle	\$38
<b>Beef Short Rib</b> Mash Potato, Foraged Mushrooms, Jus	\$38
<b>Ontario Lamb Rack</b> Eggplant Caponata, Carrot, Charred Tomato, Feta Cheese, Port Jus	\$39
<b>Beef Tenderloin</b> Watercress Purée, Duck Fat Potato, Port Demi	\$41

## Asian Flare

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

## Grill

<b>Beef Striploin(Chimichurri)</b>	\$33
<b>Smoked Pork Chop</b>	\$34
<b>Dry Age 32 oz Porter House</b>	\$84