

# Dinner

## Soups & Salads

<b>Soup of the Day</b>	<b>\$12</b>
<b>Onion Soup</b>	<b>\$14</b>
<i>Garlic Crostini, Gruyere, Swiss Cheese</i>	
<b>Unionville Salad</b>	<b>\$16</b>
<i>Chef's Blend of Salad, Pomegranate, Prince Edward County Cheese, Almonds, Sherry Vinaigrette</i>	
<b>Caesar Salad</b>	<b>\$16</b>
<i>Romaine, Cherry Tomato, Parmesan, Croutons, Bacon</i>	
<b>Add On For Salad</b>	
<b>Chicken</b>	<b>\$8</b>
<b>Shrimp</b>	<b>\$10</b>
<b>Salmon</b>	<b>\$12</b>

<b>Mushroom</b>	<b>\$15</b>
<i>King Oyster Mushroom, Miso Tofu, Cauliflower &amp; Coconut</i>	
<b>Crispy Pork Belly</b>	<b>\$18</b>
<i>Barley, Raisins, Tarragon Mustard Jus, Confit Apple</i>	

## Pasta

<b>Risotto</b>	<b>\$32</b>
<i>Carnaroli Rice, Mushroom, Parmesan Black Truffle, Egg Yolk</i>	
<b>Linguini</b>	<b>\$34</b>
<i>Shrimp, Baby Spinach Oven-Dried Tomato, Lemon Alfredo</i>	
<b>Orecchiette</b>	<b>\$34</b>
<i>East Coast Lobster, Orecchiette Pasta Young Parmesan</i>	

## Sides

Truffle Fries	\$10	Vegetable of the Day	\$9
Garlic Mash	\$9	Steakhouse Style Button Mushroom	\$9

## Shareable Appetizers

<b>Cheese</b>	<b>\$21</b>
<i>Chef Selection of 3 Local Cheeses, Cracker, Fruit Compote, Grapes</i>	
<b>Charcuterie</b>	<b>\$26</b>
<i>Chef's Selection of Cured Charcuterie, Foie Gras, Mustard, Olives, Rye Bread</i>	
<b>Crab Cakes</b>	<b>\$22</b>
<i>Meyer Lemon Aioli, Watercress</i>	
<b>Cheesy Arancini</b>	<b>\$18</b>
<i>Blistered Tomato Sauce, Shaved Parmesan</i>	
<b>PEI Mussels</b>	<b>\$19</b>
<i>Ontario Chardonnay, Creamy Garlic</i>	

## Burgers & Pizza

<b>Burger</b>	<b>\$22</b>
<i>Prime Rib Burger, Morning Moon Cheese Slice, Tomato, Boston Bib</i>	
<i>Enhancements \$3 each: Bacon, Mushroom, Caramelized Onion</i>	
<b>Veggie Pizza</b>	<b>\$19</b>
<i>White Sauce, Mushroom, Artichoke</i>	
<b>Pepperoni</b>	<b>\$21</b>
<i>Ontario Pepperoni, Ontario Mozzarella, Homemade Tomato Sauce, Mushroom</i>	
<b>Meat Lover</b>	<b>\$24</b>
<i>Double Smoked Bacon, Beef, Crispy Onion, Ontario Mozzarella</i>	

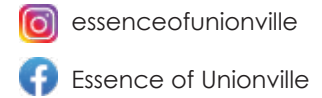
## Main

<b>Chicken Supreme</b>	<b>\$38</b>
<i>Carrot &amp; Chipotle, Fingerling Potato Swiss Chard</i>	
<b>Salmon</b>	<b>\$41</b>
<i>Wild Rice Pilaf, Pickled Beats, Shallot, Saffron Beurre Blanc</i>	
<b>Halibut</b>	<b>\$44</b>
<i>Golden Curry, Green Beans, Carrots, Crushed Potato</i>	
<b>Beef Short Rib</b>	<b>\$42</b>
<i>Mash Potato, Foraged Mushrooms, Jus</i>	
<b>Ontario Lamb Rack</b>	<b>\$46</b>
<i>Eggplant Caponata, Carrot, Charred Tomato, Feta Cheese, Port Jus</i>	
<b>Beef Tenderloin</b>	<b>\$48</b>
<i>Potato Galette, Creamy Onion, Mushroom, Mustard Jus</i>	

## Asian Flare

<b>Singapore Market Fry</b>	<b>\$31</b>
<i>Egg Noodles, Lap Cheong, Chicken, Shrimp, Local Vegetables, Soy Glaze</i>	
<b>Butter Chicken</b>	<b>\$32</b>
<i>Homemade Creamy Tomato Sauce Basmati Rice, Naan Papadum</i>	
<b>Grill</b>	
<b>Beef Striploin (Chimichurri)</b>	<b>\$38</b>
<b>Smoked Pork Chop</b>	<b>\$36</b>
<b>Dry Age 32 oz Porter House</b>	<b>\$99</b>

Essence of  
UNIONVILLE



Linguini



Ontario Lamb Rack



Beef Short Rib

A 13% tax will be applied, gratuities extra. For parties of six or more, an 15% gratuity will be applied. Should you have any allergy concerns, please notify your server.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.