

Essence of  
UNIONVILLE  
DINNER

## Soups & Salad

**SOUP OF THE DAY** \$14

**ONION SOUP** \$15

Garlic Crostini, Gruyere, Swiss Cheese

 **UNIONVILLE SALAD (GF\*)** \$18

Chefs Blend of Salad, Kave Granola, Prince Edward County Goat Cheese, Ice Wine Vinaigrette

 **CAESAR SALAD** \$18

Romaine, Cherry Tomato, Parmesan, Croutons, Bacon

 **MUSHROOM** \$16

King Oyster Mushroom, Miso Tofu, Cauliflower & Coconut

**AHI TUNA** \$22

Ginger Sesame Soy, Wasabi Aioli, Wonton Crisp

 **BURRATA (GF\*)** \$19

Grilled Peach, Balsamic Glaze, Toasted Nuts, Heirloom Tomato

**ADD ON FOR SALAD**

Chicken \$10 | Shrimp \$12 | Salmon \$14

## Shareable Appetizers

 **CHEESE** \$24

Chefs Selection of 3 Local Cheeses, Cracker, Fruit Compote, Grape

**CHARCUTERIE** \$26

Chefs Selection of Cured Meats, Foie Gras Torchon, Mustard, Marinated Olives

**CHEESE & CHARCUTERIE** \$28

Chefs selection of Local Cheese & Cured Meats, Foie Gras Torchon, Herb Toast, Seasonal Jam, Olives

**CRAB CAKES** \$24

Meyer Lemon Aioli, Watercress

**SHRIMP (GF\*)** \$19

Sautéed Jumbo Shrimps, Gremolata

**PEI LOBSTER ROLLS** \$24

Homemade Brioche Rolls, Tarragon, Mayo, Side of Fries or Salad

## Asian Flare

 **THAI CURRY** \$32

Vegetable Thai Curry, Tofu, Cauliflower, Carrot, Beans

**SINGAPORE MARKET FRY** \$36

Egg Noodles, Lap Cheong, Chicken, Shrimp, Local Vegetables, Soy Sauce

**BUTTER CHICKEN** \$36

Creamy Tomato Sauce, Steamed Basmati Rice, Naan, Pappadum

**CHICKEN SATAY** \$37

Indonesian Style Chicken Satay, Nasi Goreng, Fried Egg

## Pasta

 **RISOTTO (GF\*)** \$34

Carnaroli Rice, Sweet Peas, Asparagus, Burrata Cheese

**LINGUINI** \$36

Shrimp, Baby Shrimp, Oven Dried Tomato, Meyer Lemon Alfredo

**ORECCHIETTE** \$36

East Coast Lobster, Orecchiette Pasta, Parmesan

## Burgers & Pizza

All sandwiches will be served with Fries or Salad. Add Truffle Fries \$3.

 **PRIME RIB OR BEYOND PATTIE** \$24

Morning Moon Cheese, Sliced Tomato, Boston Bib

**ENHANCEMENT \$3 EACH** - Bacon, Mushroom, Caramelized Onion

 **VEGGIE PIZZA** \$20

White Sauce, Mushroom, Artichokes

**PEPPERONI** \$22

Ontario Pepperoni, Ontario Mozzarella, Homemade Tomato Sauce, Mushroom

**MEAT LOVERS** \$24

Double Smoked Bacon, Beef, Crispy Onion, Ontario Mozzarella

**ADD \$3 Each** - Double up Pepperoni, Chicken, Peppers, Extra Cheese

## Mains

**CHICKEN (GF\*)** \$36

Local Chicken Supreme, Fingerling Potato, Chard Plant

**SALMON (GF\*)** \$42

Citrus Smash Potato Salad, Summer Asparagus, Beurre Blanc

**BRANZINO (GF\*)** \$46

Mediterranean Branzino, Seafood Broth, Tarragon Pesto, Baby Kale & Bean

**BEEF (GF\*)** \$52

AAA Beef Tenderloin, Smoked Butter Braised Potato, Duxelles

**LAMB (GF\*)** \$49

Ontario Lamb Rack, Garlic Whipped Potato, Summer French Beans

## Grill

**BEEF STRIPLOIN | CHIMICHURRI (GF\*)** \$41

**SMOKED PORK CHOP (GF\*)** \$38

**DRY AGE 32 oz PORTER HOUSE (GF\*)** \$108

## SIDES

Truffle Fries \$10 | Steakhouse Style Button Mushroom \$10

Heirloom Carrots, Smoked Ricotta, Truffle Honey \$10

Garlic Mashed Potato \$10

 **VEGETARIAN**  **VEGAN** **(GF\*)** GLUTEN FREE

Please inform your server about any dietary restrictions you may have, and our chefs will be pleased to accommodate them.