

Dinner

Soups & Salad

SOUP OF THE DAY

\$14

ONION SOUP

Garlic Crostini, Gruyere, Swiss Cheese

\$15



UNIONVILLE SALAD

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

\$18



KALE & BEET SALAD

Candied Walnut, Feta, Red Apple, Orange Vinaigrette

\$18



MUSHROOM

King Oyster, Miso Tofu, Cauliflower & Coconut

\$17



SPANISH OCTOPUS

Herb Crushed Potatoes, Blood Orange, Citrus Vinaigrette, Gremolata

\$22

ADD ON FOR SALAD

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

Appetizers

CHARCUTERIE BOARD

Chefs Selection of 3 Local Cheeses and Artesian Cured Meats, Crisp Breads, Fruit Compote, Grape, Foie Gras Torchon, Mustard, Marinated Olives

\$28

HOUSEMADE CRAB CAKES

Meyer Lemon Aioli, Watercress

\$24

WEST COAST SCALLOP

Chestnut & Maple Veloute, Pancetta Chips

\$22

Asian Flare



THAI CURRY

Vegetable Thai Curry, Tofu, Cauliflower, Carrot, Beans

\$32

SINGAPORE MARKET FRY

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

\$36

BOMBAY BUTTER CHICKEN

Traditional Indian Spiced, Steamed Basmati Rice, Naan, Pappadum

\$36

Grill



AAA BEEF STRIPLOIN | CHIMICHURRI

\$42



ONTARIO SMOKED PORK CHOP

\$39



DRY AGE 32 oz PORTER HOUSE

Hand Selected for Your Enjoyment, Carved Table Side

\$128

Burgers & Pizza

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

PRIME RIB BURGER

Prince Edward County Morning Moon Cheese, Sliced Tomato, Boston Bib

\$24

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



BEYOND PATTIE

Locally Sourced, Morning Moon Cheese, Sliced Tomato, Boston Bib

\$22

ENHANCEMENT \$3 EACH - Mushroom, Caramelized Onion



VEGGIE PIZZA

Classic Alfredo, Unionville Farm Mushroom, Artichokes

\$22

MEATILICIOUS PIZZA

Ontario Smoked Bacon, Beef, Crispy Onion, Ontario Mozzarella

\$25

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

Mains



FARM TABLE CHICKEN

Sous Vide Chicken Supreme, Fingerling Potato, Chard Plant

\$38



ATLANTIC SALMON

Citrus Smash Potato Salad, Squash, Beurre Blanc

\$44

BLACK COD FILET

Gnocchi, Mussel Jus, Baby Fennel

\$52



AAA BEEF TENDERLOIN

AAA Beef Tenderloin, Potato Gratin, Forged Mushroom, Baby Carrots, Au Jus

\$52



AUSTRALIAN LAMB SHANK

Braised Overnight, Australian Lamb Shank, Buttermilk Smashed Potato, Dry Goat Cheese

\$49

Pasta



SHORT RIBS RISOTTO

Italian Carnaroli Rice, Slow Cooked Braised Short Ribs, Au Jus

\$36

LINGUINE AI GAMBERONI

Jumbo Shrimp, Oven Dried Tomato, Meyer Lemon Alfredo

\$34

ORECCHIETTE LOBSTER

East Coast Lobster, Orecchiette Pasta, Young Parmesan

\$36

VEGGIE SIDES - \$12 per Choice

- Truffle Fries
- Steakhouse Style Button Mushroom
- Heirloom Carrots, Smoked Ricotta, Truffle Honey
- Garlic Mashed Potato



Chefs Signature Dish.



VEGETARIAN



VEGAN



GLUTEN FREE

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

A 13% tax will be applied, gratuities extra. For parties of six or more, a 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.