


# Dinner

## Soups & Salad

**SOUP OF THE DAY** \$14

**ONION SOUP** \$15  
Garlic Crostini, Gruyere, Swiss Cheese

 **UNIONVILLE SALAD** \$18  
Chefs Blend of Salad, Kare Granola, Prince Edward County Goat Cheese, Ice Wine Vinaigrette

 **HEIRLOOM TOMATO** \$18  
Duo texture of Tomato, Mozzarella Fior Di Latte, Micro Basil

 **MUSHROOM** \$17  
King Oyster, Miso Tofu, Cauliflower & Coconut

**AAA BEEF TARTAR** \$22  
Capers, Shallots, Grainy Mustard, Quail Egg Yolk, Sourdough

**ADD ON FOR SALAD**  
Chicken \$10 | Shrimp \$12 | Salmon \$14


## Appetizers

**CHARCUTERIE BOARD** \$28  
Chefs Selection of 3 Local Cheeses and Artesian Cured Meats, Crisp Breads, Fruit Compote, Grape, Foie Gras Torchon, Mustard, Marinated Olives

**HOUSEMADE CRAB CAKES** \$24  
Meyer Lemon Aioli, Watercress

**WEST COAST SCALLOP** \$22  
Chilli & Grapefruit Dressing, Fennel 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

**BOMBAY BUTTER CHICKEN** \$36  
Traditional Indian Spiced, Steamed Basmati Rice, Naan, Pappadum

## Grill

 **AAA BEEF STRIPLOIN | CHIMICHURRI** \$42

 **ONTARIO SMOKED PORK CHOP** \$39

 **DRY AGE 32 oz PORTER HOUSE** \$128  
Hand Selected for Your Enjoyment, Carved Table Side

## Burgers & Pizza

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

**PRIME RIB BURGER** \$24

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

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

 **BEYOND PATTIE** \$22

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

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

 **VEGGIE PIZZA** \$22

Classic Alfredo, Unionville Farm Mushroom, Artichokes

**DIAVOLA PIZZA** \$25


Spicy Italian Sausage, Olives, Ontario Mozzarella

### ADD-ON FOR PIZZA

Extra Pepperoni | Chicken | Peppers | Extra Cheese

## Mains

 **FARM TABLE CHICKEN** \$38  
Summer Leeks, Walnut Crusted Broccoli Florets, Chicken Jus


 **ATLANTIC SALMON** \$44  
Citrus & Green Onion Smash Potato, Chard, Dill & Buttermilk Sauce

**HALIBUT** \$52  
Spiced Chickpea Salad, Asparagus, Tomato Fondue

 **AAA BEEF TENDERLOIN** \$52  
AAA Beef Tenderloin, Potato Gratin, Forged Mushroom, Baby Carrots, Au Jus

  **ONTARIO RACK OF LAMB** \$49  
Classic Chive Mash Potato, Summer Vegetable, Romesco Sauce

## Pasta

  **RISOTTO** \$36  
Italian Carnaroli Rice, Jumbo Shrimp, Meyer Lemon Butter

**CAVATELLI PASTA** \$34  
House Made Vegetarian Bolognese Sauce, Young Parmesan Cheese

**ORECCHIETTE LOBSTER** \$36  
East Coast Lobster, Orecchiette Pasta, Young Parmesan

### VEGETARIAN 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.