

Dinner

Canadian Coast to Coast
Part of Unionville's History

Essence of
UNIONVILLE

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 \$3 Each - Double up 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 Bean Salad, Long Beans, Parmesan 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

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.