

# 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



### HEIRLOOM TOMATO

Duo Texture of Tomato, Mozzarella Fior Di Latte, Micro Basil

\$18



### MUSHROOM

King Oyster, Miso Tofu, Cauliflower & Coconut

\$17



### AAA BEEF TARTAR

Capers, Shallots, Grainy Mustard, Quail Egg Yolk, Sourdough

\$22

#### ADD ON FOR SALAD

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

## Appetizers

### CHARCUTERIE BOARD

Chefs Selection of 3 Local Cheeses and Artisan 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

Chilli & Grapefruit Dressing, Fennel Salad

\$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 Bibb

\$24

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



### BEYOND BURGER

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

\$22

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



### VEGGIE PIZZA

Classic Alfredo, Unionville Farm Mushroom, Artichokes

\$22

### DIAVOLA PIZZA

Spicy Italian Sausage, Olives, Ontario Mozzarella

\$25

#### ADD-ON FOR PIZZA

Extra Pepperoni | Chicken | Peppers | Extra Cheese

## Mains



### FARM TABLE CHICKEN

Summer Leeks, Walnut Crusted Broccoli Florets, Chicken Jus

\$38



### ATLANTIC SALMON

Citrus & Green Onion Smash Potato, Chard, Dill & Buttermilk Sauce

\$44

### HALIBUT

Spiced Chickpea Salad, Asparagus, Tomato Fondue

\$52



### AAA BEEF TENDERLOIN

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

\$52



### ONTARIO RACK OF LAMB

Classic Chive Mash Potato, Summer Vegetable, Romesco Sauce

\$49

## Pasta



### RISOTTO

Italian Carnaroli Rice, Jumbo Shrimp, Meyer Lemon Butter

\$36

### CAVATELLI PASTA

House Made Vegetarian Bolognese Sauce, Young Parmesan Cheese

\$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.