

Dinner

SOUPS & SALADS

SOUP OF THE DAY | 14

ONION SOUP | 15

Garlic Crostini, Gruyere, Swiss Cheese



UNIONVILLE SALAD | 18

Chef's Blend of Salad, Kare Granola, Prince Edward County Goat Cheese, Ice Wine Vinaigrette

Add Chicken 10 | Shrimp 12 | Salmon 14



HEIRLOOM TOMATO | 18

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



MUSHROOM | 17

King Oyster Mushroom, Miso Tofu, Cauliflower & Coconut



AAA BEEF TARTARE | 22

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

APPETIZERS

CHARCUTERIE BOARD | 28

Chef's Selection of 3 Local Cheeses and Artisan Cured Meats, Crisp Breads, Fruit Compote, Grape, Foie Gras Torchon, Mustard, Marinated Olives

HOUSE-MADE 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 Spices, 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.

HANDHELDS

Sandwiches served with fries or salad.

Upgrade to Truffle Fries | 3

Add Bacon, Mushroom or Caramelized Onion | 3

PRIME RIB BURGER | 24

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



BEYOND BURGER | 22

Locally Sourced Morning Moon Cheese, Sliced Tomato, Boston Bibb

PIZZA & PASTA



VEGGIE PIZZA | 22

Classic Alfredo, Mushroom, Artichokes

DIAVOLA PIZZA | 25

Spicy Italian Sausage, Olives, Ontario Mozzarella



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 Cheese

ENTRÉES



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

SIDES | 12

Truffle Fries

Garlic Mashed Potato

Steakhouse-Style Button Mushroom

Heirloom Carrots, Smoked Ricotta, Truffle Honey

Essence of
UNIONVILLE
CANADIAN COAST TO COAST
Executive Chef - Jitin Gaba



CHEFS SIGNATURE DISH



VEGETARIAN



VEGAN



GLUTEN-FREE

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 or dietary restrictions, please notify your server. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.