

# Lunch

## 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

#### POKE BOWL | 22

Ahi Tuna, Brown Rice, Red Quinoa, Avocado, Peas, Cucumber, Pickled Red Onion, Japanese Seaweed, Sesame Soy Sauce

Add Chicken 10 | Shrimp 12 | Salmon 14

## 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

## 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

## HANDHELDS

Served with Fries or Salad.

Upgrade to Truffle Fries | 3

Add Bacon, Mushroom or Caramelized Onion | 3

### CLUB | 24

Brioche Bread, Chicken, Bacon, Swiss Cheese, Free Range Egg



### CLASSIC GRILLED CHEESE | 22

Ontario Cheeses, Home Made Brioche

### PEI LOBSTER ROLL | 24

Homemade Brioche Rolls, Tarragon, Mayo

### 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

## 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



### AAA BEEF TENDERLOIN | 52

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

### 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

## 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



CHEF'S 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.