

# 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, Ontario Goat Cheese, Niagara Cider Vinaigrette

#### CAESAR | 16

Andy Boy's® Romaine, Garlic & Parmesan Dusted Croutons, Canadian Bacon

#### CAPRESE | 18

Ontario Burrata, Pangrattato, Grilled Plum, Caramelized Orange Dressing

Add Chicken 10 | Shrimp 12 | Salmon (4 oz) 14

## APPETIZERS

### CHARCUTERIE & CHEESE | 29

Chef's Selection of Cheese & Artisan Cured Meats, Crisp Bread, Fruit Compote, Marinated Olives

### ROASTED CAULIFLOWER | 17

Babaganoush, Pomegranate, Shaved Almond, Smokey Cauliflower

### TUNA TARTARE | 22

Sashimi Grade Ahi Tuna, Avocado & Cucumber Mousseline, Yuzu Aioli

### GRILLED CALAMARI | 21

Green Romesco, Olives, Summer Asparagus, Pistachio

### ARANCINI | 19

Quinoa & Rice Arancini, Unionville Farm Mushrooms, Parmesan, Charred Tomato Sauce

### SIDES | 12

Truffle Fries  
Summer Asparagus  
Herb & Butter Roasted Mushroom  
Garlic Green Spinach

## PASTA

### ORECCHIETTE | 36

East Coast Lobster, Orecchiette Pasta, Young Parmesan

### MUSHROOM TRUFFLE RISOTTO | 32

Italian Arborio Rice, Locally Sourced Blend of Mushroom, Summer Black Truffle

## ASIAN FLARE

### SINGAPORE MARKET FRY | 36

Egg Noodles, Lap Cheong, Chicken, Shrimp, Local Vegetables, Ginger Soy Sauce

[Vegetarian option available.](#)

### BOMBAY BUTTER CHICKEN | 36

Traditional Indian Spiced Chicken, Steamed Basmati Rice, Naan, Pappadum

## MAINS

### SEA BASS | 46

Pan Seared Sea Bass, Puy Lentil, Smoked Tomato, Fish & Chive Jus

### ATLANTIC SALMON | 42

Wild Rice Pilaf, Pickled Shallot, Creamy Broccoli, Baby Zucchini

### AAA TENDERLOIN | 52

Parmesan & Sea Salt Dusted Potato, Baby Spinach, Pine Nuts, Red Vine Jus  
[Upgrade to Rossini | 12](#)

### CHICKEN SUPREME | 35

Sweet Potato, Toripaitan Soup Braised Gnocchi, Heirloom Carrot, Green Oil

### ONTARIO PORK BELLY | 42

Asian Inspired Slow Braised Pork Belly, Garlic Broccoli Rabe, Celeriac Remoulade

### STEAK FRITES | 41

AAA Alberta Striploin, Truffle & Parmesan Fries, Chimichurri

### LAMB | 49

Ontario Rack of Lamb, Ratatouille, Chèvre, Mint Salsa Verde

Essence of  
UNIONVILLE

Executive Chef – Jitin Gaba



CHEF'S SIGNATURE DISH



VEGETARIAN



VEGAN



GLUTEN-FREE

A 13% tax will be applied. For parties of 8 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.