

Dinner

SOUPS & SALADS

SOUP OF THE DAY | 14

Artisan Dinner Roll

FRENCH ONION SOUP | 15

Butter Braised Onions, Cognac, Gruyère Cheese, Thyme Veal Broth

SPRING SALAD | 17

Chef's Blend of Salad, Summer Strawberry, Goat Cheese, Red Wine Vinaigrette

CAESAR | 16

Romaine, Garlic & Parmesan Dusted Croutons, Canadian Bacon

SUMMER ASPARAGUS | 18

Burrata & Grilled Asparagus, Lemon & Oil Dressing, Balsamic Pearls

Add Chicken 10 | Shrimp 12 | Salmon 14 | Steak 16

APPETIZERS

STEAK TARTARE | 23

Raw Beef, Shallots, Capers, Gherkins, Mustard, House Fried Chips

CHARCUTERIE | 19

Chef's Selection of Artisan Cured Meats, Marinated Olives, Crunchy Mustard

CHEESE BOARD | 19

Locally Sourced Cheese, Grapes, Fruit Jam

BRUSCHETTA | 17

Tomatoes, Goat Cheese & Parmesan, Basil, Aged Balsamic

CRAB CAKE | 22

Lump Crab Meat, Shallots, Lemon, Creole Spiced Mayonnaise

CHICKEN SOUVLAKI | 19

Tzatziki, Pita Bread

Essence of
UNIONVILLE

Executive Chef – Jitin Gaba

PASTA

LINGUINE | 29

Shrimp, Clams, Cherry Tomatoes, Béchamel

RIGATONI | 29

San Marzano Tomato Sauce, Beef Meatballs, Basil, Parmesan

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

MAHI MAHI | 38

Garlic & Chive Roasted Asparagus, Arugula Salad

SALMON | 35

Corn & Fava Beans Succotash, Baby Zucchini, Zesty Citrus Sauce

TENDERLOIN | 52

French Mash, Green Spinach, Charred Carrot, Green Peppercorn Jus

CHICKEN PARMESAN | 35

Breaded Chicken Parmesan, Mozzarella Cheese, Pan Sear Green Beans, Marinara Sauce

DUCK | 38

Roasted Tomato & Red Pepper Sauce, Grape & Port Jus, Caramelized Shallots

STEAK FRITES | 42

AAA Alberta Striploin, Truffle & Parmesan Fries, Chimichurri

CAULIFLOWER STEAK | 28

Sautéed Spinach & Kale, Crispy Chickpeas, Halloumi

SIDES

Truffle Fries | 11 

Summer Asparagus, Garlic Butter | 13 

Herb & Butter Roasted Mushroom, Hazelnuts | 12

Sautéed Spinach | 12 

Mashed Potatoes | 13 



CHEF'S SIGNATURE DISH



VEGETARIAN



GLUTEN FREE