

APPETIZERS

Chef's Soup of the Day Composed Garnish	9
Organic Mixed Greens Mixed Beets, Sweet and Spicy Hazelnuts, Shaved Heirloom Carrots, Radish, Niagara Nosey Goat Cheese, Aged Sherry Vinaigrette	12
Caesar Salad Smoked Bacon, Grana Padano Cheese, House Dressing, Fried Croutons	12
Hand Rolled Gnocchi Red Wine Braised Beef Short Rib, Gorgonzola Cream	15
Sautéed Escargot Leeks, Parsley and Lemon Butter, Pistachio Crumble, Puff Pastry	15
Atlantic Smoked Salmon Pickled Shallot, Cucumbers, Pomegranate Molasses, Cilantro Vinaigrette, Baguette Dust	15
Poached Red Shrimp Roasted Garlic Mirepoix, Chorizo Broth	15
Pingue's Charcuterie Selection of Upper Canada Cheeses, Cranberry and Orange Chutney, Preserved Pear Jam, Pickled Vegetables, House Bread	21

ENTREES

Handmade Fettuccine Braised Chicken, Pearl Onion, Mushrooms, Spinach, White Wine Reduction	21
Butter Poached Atlantic Cod Green Onion Brandade, Mustard Seed Vinaigrette	25
Pan Seared Arctic Char Warm Potato Salad, Sweet and Sour Braised Treviso, Smoked Yellow Carrot Puree	26
Chicken Supreme (7 oz) Fig and Blue Cheese Barley Risotto, Natural Pan Jus	26
48 Hour Pork Belly Seared Scallops, Potato Cake, Pickled Shimeji Mushroom, Pink Peppercorn Puree	30
Double Lamb Chop and Lamb Shank Vegetable and Orzo Ragu, Port Reduction	33
Slow Roasted Duck Breast Duck Confit Fritter, Red Cabbage, Parsnip Puree, Cointreau and Date Sauce	33
Dry Aged Ontario Beef Tenderloin (7 oz) Black Truffle Pomme Puree, Red Wine Glace De Veau	39



We try to source all our ingredients locally and nationally. Cookstown Greens is a supplier of many of our organic vegetables.

Please let your server know if you have any special food restrictions.

ON PARTIES OF TEN OR MORE, AN AUTOMATIC
GRATUITY OF 18% WILL BE APPLIED.