

APPETIZERS

Chef's Soup Creation of the Day	9
Warm Spinach Salad	13
<i>Baby Spinach, Red Onions, Mushrooms, Stilton crumble, toasted Hazelnuts, topped with a roasted Orange Slice and drizzled with warm Balsamic-Dijon Vinaigrette</i>	
Caesar Salad	12
<i>Smoked Bacon, Focaccia Croutons, creamy House Dressing and Parmesan Tuille</i>	
Fennel Cured Salmon	14
<i>House cured and served with roasted Red Beet Puree, Basil Goat Cheese and Crostinis</i>	
Shrimp Cocktail	18
<i>Colossal Tiger Shrimp (4) served with Avocado Salsa and Cocktail Sauce</i>	
Ahi Tuna	19
<i>Seared Rare, marinated with Sweet Sriracha and topped with Sesame Seeds, then fanned on a bed of Arugula with Avocado Salsa and Pineapple, finished with Hula Ginger Vinaigrette</i>	

ENTREES

Eggplant Rollatini	19
<i>Fresh Eggplant rolled and stuffed with creamy Mascarpone, Artichoke Hearts and Spinach in Pomodoro Sauce</i>	
Seafood Fettucine	29
<i>Lobster, Wild caught Shrimp, Clams and Mussels finished in a Brandy Bisque Sauce</i>	
Braised Beef Horseradish Gnocchi	23
<i>Creamy Mushroom and Beefeater Gin Sauce, Grana Padano Cheese and deep fried Capers</i>	
Chicken Supreme	27
<i>Ontario raised sautéed Chicken with Bourbon Glaze, Brûléed Brie Cheese, Chive Mashed Potatoes and Seasonal Vegetables</i>	
Braised Lamb Shoulder	30
<i>Served with roasted Root Vegetables, Herb roasted Potatoes and rich Lamb Jus</i>	
Lake Erie Pickerel	28
<i>Pecan and Cornmeal crusted, served with Butternut Squash Purée and Herb roasted Potatoes</i>	
Beef Tenderloin (8 oz)	35
<i>Ontario raised and stacked on a Garlic Spinach stuffed Portobello Mushroom with Horseradish Gnocchi and Cognac Demi-Glace</i>	
Flat Iron Steak (8 oz)	32
<i>Seared on a bed of Arugula, finished with Balsamic Pomegranate Glaze and accompanied by crispy Beet Fries and Rustic Garlic Lemon Dill Aioli</i>	
Pork Duo	26
<i>Bone-In Pork Chop in Tomato Gorgonzola Sauce and Pork Belly with 40 Creek Whisky glazed Peaches, served with Chive Mashed Potatoes and Seasonal Vegetables</i>	



We try to source all our ingredients locally and domestically. Please let your server know if you have any special food restrictions.