

Starters

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| Beer Pairing Flight (3 beers) Choose any three of our draft selection (120mL samples) Spiced Almonds & Bacon Bread | \$10 |
| Cheese & Wine Flight (3 pairs) Cheddar & Sauvignon Blanc (2oz. each pour) Camembert & Cabernet Sauvignon Gorgonzola & Cabernet Merlot Cheese Samples only \$8 ~ Wine Samples only \$9 | \$17 |
| Homemade Potato Crisps Russet Potato Chips w/ a selection of Jalapeño-Cilantro Aioli, Sun-Dried Tomato Aioli & Garlic Aioli | \$8 |
| Salmon Crisps House Cured Salmon, Homemade Potato Crisps & Green Onion w/ Jalapeño-Cilantro Aioli | \$10 |
| Bruschetta Plate Samples of Marinated Tomato-Basil Salsa, Mango-Peach Salsa, Spiced Cucumber Yoghurt, Canadian Feta Cheese & Roasted Garlic Hummus w/ Olive Oil Crostini | \$12 |
| Pulled Pork Tacoritos Baked Flour Tortillas, Pulled Pork, Aged Cheddar w/ Sour Cream & Tomato-Basil Salsa | \$9 |
| Butchers Block House Cured Salmon, Smoked Duck, Housemade Pickles, Chicken Liver Pâté, Cheddar Cheese, French Baguette & Bacon Bread Sticks | \$18 |
| Antipasto Plate Prosciutto, House Cured Salmon, Artichoke Hearts, Assorted Olives, Cream Cheese stuffed Pepperoncini, Fresh Figs w/ Balsamic Reduction, Bocconcini Cheese & Maple-Bacon Shortbread w/ Herbed Flatbread | \$18 |
| Smoked Olives & Flatbread | \$6 |
| Daily Soup | P/A |

Thin Crust Artisan

Gluten Free Crust Available \$2

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| Spinach & Goat Cheese Pizza Field Spinach, Sun-Dried Cranberries, Slivered Almonds Goat Cheese & Mozzarella w/ a Basil Pesto Base | \$14 |
| Pulled Pork Pizza Pulled Pork, Pineapple, Feta Cheese & Mozzarella w/ a Tomato Sauce Base | \$16 |
| Caprese Pizza Roma Tomato, Fresh Basil, Bocconcini Cheese, Sea Salt & Mozzarella w/ a Tomato Sauce Base | \$14 |

Entrées

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| Vegetarian Lasagna w/ Grilled Zucchini, Roasted Butternut Squash, Canadian Cheddar, Ricotta & Parmesan Cheese, finished w/ a Portobello Mushroom Béchamel & Garlic Romaine Salad | \$18 |
| Braised Ontario Lamb Shanks w/ whipped Yukon Gold Potatoes, Seasonal Vegetables, finished w/ a Rosemary-Merlot Jus | \$24 |
| Wild Pacific Salmon Oven Baked Salmon w/ Lemon Dill & Sea Salt, Fingerling Potatoes & Seasonal Vegetables | \$24 |



DINNER MENU

Salad Plates

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| Watermelon & Grape Tomato Salad Organic Mixed Greens, Fresh Dill & Mint, Toasted Almonds & Feta w/ Maple Vinaigrette | \$12 |
| Creamy Garlic Romaine Crisp Romaine Hearts, Herbed Croutons & Fresh Parmesan w/ Garlic Aioli | \$12 |
| Atmosphere Greens Organic Mixed Greens, Oven-Roasted Pear, Herbed Goat Cheese & Caramelized Onion w/ Roasted Red Pepper Vinaigrette | \$10 |
| Asparagus & Radish Salad Baby Spinach, Asparagus, Radish & Walnuts w/ Yoghurt-Dill Dressing | \$12 |
| Super Food Salad Kale, Edamame, Quinoa, Avocado, Chickpeas & Red Cabbage w/ Rice Wine-Sesame Vinaigrette | \$14 |
| Pear & Avocado Salad Organic Mixed Greens, Anjou Pear, Slivered Almonds, Avocado w/ Rice Wine Vinaigrette | \$12 |

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| Curried Lamb Pizza Curried Lamb, Chickpeas, Red Onion, Mint & Mozzarella w/ a Tomato-Yoghurt Base | \$16 |
| Chicken & Blackberry Pizza Free Range Chicken w/ Blackberry, Fresh Basil, Bocconcini Cheese & Mozzarella w/ a Basil Pesto Base | \$16 |
| Korean BBQ Pizza Sweet Chili marinated Pulled Beef, Red Onion, Cilantro & Mozzarella w/ a Tomato Sauce Base | \$16 |
| Woodland Pizza Sautéed Button & Portobello Mushrooms, Red Onion, Double-Smoked Bacon, Parmesan Cheese & Mozzarella w/ a Basil Pesto Base | \$16 |

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| Braised Beef Short Ribs Beef Short Ribs, Yukon Gold Whipped Potatoes & Seasonal Vegetables, finished w/ a Mushroom-Peppercorn Jus | \$25 |
| Lemon-Ginger Chicken Free Range Chicken, slow roasted w/ Fresh Lemon, Ginger, Shiitake Mushrooms & Shaoxing Wine, Fingerling Potatoes & Seasonal Vegetables | \$24 |
| Cuban Pulled Beef & Potato Pie Slow Cooked Beef Shoulder, Tomato, Sweet Peas & Fresh Cilantro w/ Fried Plantains, Yukon Gold Whipped Potatoes & Parmesan Cheese | \$21 |

Homemade Desserts

Please ask your server for daily selection