



Dinner Menu

APPETIZERS:

Daily Soup \$12

Oyster on the half shell (Market price)
Mignonette and grilled lemon

Peach and Baby Arugula \$16 
Toasted pecans, blue berries and candied bacon

Club Caesar Salad \$16
baby gem lettuce, grana Padano crisp, buttery crostini and club bacon

Carrots 2 ways \$16 
Roasted heirloom carrot and puree, basil oil

Confit Potatoes \$18 
French beans, shiitake mushrooms, walnuts, Dijon sauce

Seared Scallops \$24
Cauliflower puree, toasted pistachio, pancetta, asparagus spears

Brie Fritter \$22 
Crispy spinach, lingonberry jam, toast points

ENTRÉE DINNER

Lobster Fettuccine \$42

Blistered tomatoes, baby spinach, scallions, tarragon cream sauce

Halibut \$45

French lentils, chanterelles, caper beurre noisette

Muscovy Duck Breast \$42

Roasted heirloom carrots, Brussel sprouts, shanghai bok choy, blackberry jus

Chicken Supreme \$35

Braised leeks, honey mushrooms, fingerling potatoes, chive crème fraiche, roasted chestnut sauce

Sausages Trio \$32

Nappa Cabbage, smoked apple, red onion reduction

Truffle Scented Mushroom Risotto \$30 

Wild rice, grape tomatoes, asparagus

Ontario Rack of Lamb

Smashed potatoes, baby beets, French beans, gastrique sauce \$48

Chef's Seasonal inspired Special (Market Price)

EXTRAS and SIDES

French Fries or Truffle fries \$8 

Organic green salad \$8 

 Vegetarian



Lunch Menu

APPETIZERS:

Daily Soup \$12

Oyster on the half shell (Market Price)

Mignonette and grilled lemon

Peach and Baby Arugula \$16 ✓

Toasted pecans, blue berries and candied bacon

Club Caesar Salad \$16

Baby Gem lettuce, grana padano crisp, buttery crouton and club bacon

Brie Fritter \$21 ✓

Crispy spinach, lingonberry jam, toast points

Confit Potatoes \$18 ✓

French beans, shiitake mushrooms, walnuts, Dijon sauce

Umami \$16 ✓

Forest mushrooms, whipped goat cheese, baby kale, truffle cream

Sausage Trio \$20

Nappa Cabbage, smoked apple, red onion reduction

ENTRÉE LUNCH

Frittata \$22 

Vegetarian organic green salad

Roasted Butternut Squash Risotto \$26 

Grana Padano, walnut oil, toasted walnuts

Lobster Fettuccine \$38

Blistered tomatoes, baby spinach, scallions, tarragon cream sauce

Chicken Supreme \$35

*Braised leeks, honey mushrooms, fingerling potatoes, chive crème fraiche,
roasted chestnut sauce*

Salmon Burger \$28

Remoulade, brioche bun, carrot salad

Flank Steak \$35

Smashed potatoes, baby beets, French beans, gastrique sauce

Chef's Seasonal inspired Special (Market Price) 

EXTRAS & SIDES

French Fries or Truffle fries \$8 

Organic green salad 

 Vegetarian