

brûlé

RESTAURANT

Open Mondays, Wednesdays
and Saturdays



Starters



French Onion Soup

Rich beef and red wine broth with crostini's and provolone

16

Small Fresh Salad

Mixed local greens, seasonal vegetables, house Italian dressing

12

Sweet & Spicy Cauliflower

*Roasted cauliflower, maple syrup, chili flakes,
togarashi seasoning*

15

Bruschetta Flatbread

*Grilled flat bread loaded with roasted tomato bruschetta,
parmesan cheese, feta, arugula, balsamic reduction*

18

Fried Lobster Ravioli

Ricotta, grilled corn, lobster claws, deep fried, old bay aioli.

22

Mushroom Medley Arincini

Old cheddar stuffed risotto balls, marinara sauce, parmesan

22

Vegan  Gluten Free 

Mains



Duck Confit

With butter poached new potatoes and lemon roasted spring vegetables

37

Steak Frites

10oz center cut tenderloin served with steak cut fries, creamy peppercorn sauce and seasonal vegetables

48

Bison Short Ribs

Hoisin braised ribs with wild pilaf rice and roasted seasonal vegetable

42

Manitoulin Island Trout

7oz trout fillet with Caesar salad

(bacon infused grilled romain lettuce, yoghurt base vinaigrette, croutons, parmesan cheese, fried capers)

34

Tomahawk Chop

Chorizo & caramelized onion stuffed 8oz pork chop served with smoked apple puree, cheesy mashed potatoes and seasonal vegetables

41

Wild Mushroom Parpadelle

Mushroom medley, house made pasta, creamy garlic sauce, parmesan (vegan option available)

34

Cajun chicken supreme

Blackened chicken breast, cheesy mash potatoes, creole butter, roasted seasonal vegetables

37

Vegan  Gluten Free 