


APPETIZERS


SWEET & SPICY ROASTED CAULIFLOWER  	_____ 16
<i>MAPLE & GOCHUJANG SAUCE, CHILLY FLAKES, SHREDDED SEAWEED</i>	
FRIED BRIE	_____ 19
<i>PANKO BREADED, HASKAP & CRANBERRY CHUTNEY, HOUSE CHIPS</i>	
SMALL FRESH SALAD  	_____ 16
<i>LOCAL AND SEASONAL MIX GREENS AND VEGETABLES, HOUSE ITALIAN VINAIGRETTE</i>	
FRENCH ONION SOUP	_____ 18
<i>RICH RED WINE VEAL STOCK BASE, CROSTINIES, PROVOLONE</i>	
WILD MUSHROOM TART	_____ 19
<i>MEDLEY OF LOCALLY GROWN MUSHROOMS ,MISO AND BUTTER PAN SEARED MUSHROOM, PUFF PASTRY PARMESAN, ARUGULA 62 DEGREE EGG</i>	
SEAFOOD CHOWDER	_____ 19
<i>SHRIMP, CALAMARI, MUSSELS, CLAMS, POTATOES, CREAM SAUCE</i>	

ENTRÉES

DUCK CONFIT 	_____ 37
<i>MAPLE HERB JUS, ROASTED NEW POTATOES, SEASONAL ROASTED VEGETABLES, FRIED CRISPY ONIONS</i>	
GRILLED CEASAR <input type="radio"/> CHICKEN <input type="radio"/> LAKE TROUT	_____ 38
<i>BACON INFUSED ROMAINE LETTUCE, PARMESAN, CROSTINIES, FRIED CAPPERS, YOGURT BASED CEASAR DRESSING (CHOICE OF: LEMON THYME PAN SEARED 8 OX CHICKEN SUPREME OR 7OZ GRILLED LAKE TROUT FILET)</i>	
STEAK FRITE  <input type="radio"/> 8OZ BISON STRIPLOIN <input type="radio"/> 8OZ BEEF TENDERLOIN	_____ 52
<i>GRILLED COFFEE RUB STEAK (CHOICE OF BISON OR BEEF), GREEN PEPPER CORN SAUCE, STEAK CUT FRIES, ROASTED SEASONAL VEGETABLES</i>	
BRAISED ONTARIO LAMB SHANK	_____ 47
<i>ISRAELI COUSCOUS, SQUASH, CRISPY BRUSSEL SPROUTS, PUMPKIN SEEDS</i>	
CREAMY MUSHROOM PAPPARDELLE	_____ 36
<i>HAND MADE PASTA, WILD LOCAL MUSHROOM, PECORINO ROMANO, HEAVY CREAM</i>	
TOMAHAWAK PORK CHOP	_____ 42
<i>CHORIZO CREAM CHEESE STUFFED MASH POTATOES, SEASONAL ROASTED VEGETABLES, SMOKED APPLE BBQ SAUCE</i>	

EDAMAME HUSH PUPPIES  	_____ 37
<i>WILD RICE PILAF, SMOKED CAULIFLOWER PUREE</i>	

KIDS

6OZ STRIPLOIN & FRIES	_____ 15
CHICKEN FINGERS	_____ 15
	<i>BEYOND CHICKEN OPTION</i> 
6" PEPPERONI & CHEESE PIZZA	_____ 15
	<i>VEGAN PEPPERONI OPTION</i> 