


APPETIZERS

FRENCH ONION SOUP _____ 18
RICH RED WINE VEAL STOCK BASE, CROSTINIES, PROVOLONE

SALMON FISH CAKE _____ 17
PASTRAMI STYLE SMOKED SALMON, RICE, BREADED AND PAN FRIED, GOJUJANG, CITRUS AILOI, KIMCHI MAPLE SLAW

SMALL FRESH SALAD   _____ 16
LOCAL AND SEASONAL MIX GREENS AND VEGETABLES, HOUSE DRESSING


WILD MUSHROOM TART _____ 19
LOCALLY GROWN MUSHROOMS ,MISO BUTTER ,PUFF PASTRY , PARMESAN , PEA SPROUTS, 62 DEGREE EGG

FRIED BRIE _____ 20
HASKAP APPLE CUTNEY, GARLIC TOASTED CROSTINIS


ROASTED CAULIFLOWER   _____ 17
ACHIOTE, CHILI, LIME, MAPLE SYRUP MARINADE

CLASSIC BEEF TARTARE  _____ 25
TENDERLOIN, SHALLOTS, CHIVES, CAPERS, AIOLI, CORNICHON, POTATO CHIPS, FRIED QUAIL EGG

ENTR  ES

DUCK CONFIT  _____ 38
MAPLE HERB JUS, ROASTED NEW POTATOES, SEASONAL ROASTED VEGETABLES

EDAMAME HUSH PUPPIES   _____ 37
WILD RICE PILAF, SMOKED CAULIFLOWER PUREE

STEAK AU POIVRE  ☐ 8 OZ BEEF FLANK STEAK ☐ 8OZ BISON STRIPLOIN _____ 52
GRILLED PEPPER & COFFEE RUBBED STEAK, BUTTERY MASH POTATOES, PEPPERCORN & WHISKEY SAUCE, ROASTED SEASONAL VEGETABLES

STUFFED PORKCHOP _____ 42
ONTARIO FARMED BONE IN CHOP, CHORIZO, SHALLOTS, CREAM CHEESE STUFFED, LEMON DILL SPATZLE

HANDMADE PARPADELLE ☐ CREAMY WILD MUSHROOM ☐ PANCETTA & CLAMS _____ 38
HOUSE MADE FRESH PASTA

PICKEREL & FRIES _____ 42
BUCKWHEAT TEMPURA PICKEREL, ACHIOTE CITRUS SLAW, WASABI DILL TARTAR SAUCE, FRIES

GRILLED CEASAR ☐ CHICKEN ☐ TROUT _____ 38
BACON INFUSED ROMAINE LETTUCE, PARMESAN, CROSTINIES, YOGURT BASED CEASAR DRESSING, CHOICE OF LEMON THYME PAN SEARED OZ CHICKEN SUPREME OR LAKE TROUT

KIDS

6OZ STRIPLOIN & FRIES  _____ 15

CHICKEN FINGERS _____ 15

CHEESE PIZZA _____ 15

COTTAGE: _____ SEATING TIME: _____