



SALADS

SEASONAL SALADS - SPRING-WINTER

SPRING — ASPARAGUS + PEA SHOOT (GF, V)

SHAVED ASPARAGUS, PEA SHOOT, CUCUMBER RIBBONS, FRESH HERBS, GOAT CHEESE, LEMON-DILL VINAIGRETTE, TOASTED SUNFLOWER SEEDS

SUMMER — CHARRED CORN + TOMATO (GF, VQ)

CHARRED ONTARIO CORN, CHERRY TOMATOES, SCALLION, BASIL, PICKLED JALAPEÑO, LIME-CIDER VINAIGRETTE, SMOKED SALT

FALL — ROASTED SQUASH + KALE (GF, VQ)

ROASTED SQUASH, TOASTED KALE, QUINOA, DRIED CRANBERRIES, PUMPKIN SEEDS, PICKLED RED ONION, MAPLE-DIJON VINAIGRETTE

WINTER — RADICCHIO + CITRUS (GF, VQ)

KALE + RADICCHIO, ORANGE SEGMENTS, SHAVED FENNEL, POMEGRANATE, TOASTED WALNUTS, CITRUS-HONEY VINAIGRETTE

ALL SEASON SALADS

CLASSIC CAESAR 2.0 (GF OPTION)

BABY ROMAINE + KALE, MAPLE-SMOKED BACON, SOURDOUGH CROUTONS, SHAVED PARMESAN, ROASTED GARLIC CAESAR DRESSING

HOUSE GREENS (GF, VQ)

HERITAGE GREENS, CUCUMBER, CHERRY TOMATO, SHREDDED CARROT, RED ONION, SUNFLOWER SEED CRUNCH, RASPBERRY BALSAMIC VINAIGRETTE

ROASTED BEET + GOAT CHEESE (GF, V)

ROASTED BEETS, BABY ARUGULA, GOAT CHEESE, CANDIED WALNUTS, ORANGE SEGMENTS, PICKLED SHALLOT, CIDER VINAIGRETTE



POULTRY & BEEF

BEEF

CABERNET BRAISED BRISKET (GF)

SLOW BRAISED, RED WINE JUS, GARLIC CONFIT, ROSEMARY

CERTIFIED ANGUS BEEF TRI-TIP (GF)

GRILLED, SMOKED SALT, CHIMICHURRI VERDE, CHARRED LEMON

COFFEE + PEPPER CRUSTED FLANK STEAK (GF)

SLICED, PAN JUS, PICKLED SHALLOT, HERB OIL

MAPLE + MUSTARD GLAZED BEEF BRISKET (GF)

MAPLE-DIJON LACQUER, ONION JAM, PAN JUS

BRAISED BLADE ROAST (GF)

ONTARIO BEEF, THYME-GARLIC BRAISE, RICH GRAVY, CRISPY ONIONS

GRILLED STRIPLOIN “STEAK FRITES” STYLE (GF OPTION)

CERTIFIED ANGUS STRIPLOIN, ROSEMARY SALT, PEPPERCORN JUS (FRIES OR ROASTED FINGERLINGS)

KOREAN-ISH “ONTARIO BBQ” SHORT RIB (GF)

GOCHUJANG-MAPLE GLAZE, SESAME SCALLION, PICKLES

POULTRY

BUTTERMILK BRINED CHICKEN SUPREME (GF)

CRISPY SKIN, LEMON-THYME JUS, HERB BUTTER

MAPLE + DIJON ROAST CHICKEN (GF)

PAN-ROASTED, MAPLE-MUSTARD GLAZE, CIDER PAN SAUCE

CRISPY CHICKEN ROULADE (GF)

STUFFED WITH SPINACH + HERB CHEESE, ROASTED GARLIC JUS

SMOKED CHICKEN THIGHS (GF)

LIGHT SMOKE, SWEET HEAT GLAZE, PICKLED PEACH OR PICKLED ONION

DUCK BREAST (GF) (PREMIUM ADD-ON)

SEARED, CHERRY-PORT REDUCTION, CRISPY SHALLOT

CIDER-BRAISED CHICKEN (GF)

ONTARIO APPLE CIDER BRAISE, GRAIN MUSTARD, HERBS



FISH AND VEGETARIAN

VEGETARIAN

SPRING — SPRING PEA + ASPARAGUS RISOTTO (GF, V)
LEMON ZEST, FRESH HERBS, PARMESAN CRISP

SUMMER — GRILLED ZUCCHINI + TOMATO “RATATOUILLE” STACK (GF, VQ)
BASIL PISTOU, BLISTERED CHERRY TOMATOES, BALSAMIC REDUCTION

FALL — WILD MUSHROOM + SAGE PAPPARDELLE (V)
ONTARIO MUSHROOMS, ROASTED GARLIC, BROWN BUTTER, TOASTED HERBS

WINTER — ROASTED CAULIFLOWER STEAK (GF, VQ)
ROMESCO SAUCE, CRISPY CHICKPEAS, HERB SALAD

VEGETARIAN — ALL SEASON

STUFFED ACORN SQUASH (GF, VQ)
WILD RICE, CRANBERRY, SAGE OIL

EGGPLANT PARMESAN (V, GF OPTION)
CRISPY EGGPLANT, BASIL SUGO, MOZZARELLA, PARMESAN, HERB OIL

SPINACH + FETA SPANAKOPITA (V)
CRISPY PHYLLO, GARLIC CONFIT, ROSEMARY SALT

FISH

SPRING — PAN-SEARED RAINBOW TROUT (GF)
BROWN BUTTER, CAPERS, LEMON, FRESH HERBS

SUMMER — GRILLED SALMON (GF)
MAPLE-MISO GLAZE, SCALLION, SESAME, CHARRED LEMON

FALL — SEARED ARCTIC CHAR (GF)
APPLE-CIDER BEURRE BLANC, SHAVED FENNEL, HERB OIL

WINTER — BAKED COD (GF)
LEMON BEURRE BLANC, ROASTED TOMATO, CHIVE OIL

SEARED HADDOCK (GF)
SMOKED PAPRIKA, WARM HERB VINAIGRETTE, PICKLED SHALLOT

CRUSTED TUNA STEAK (GF)
SESAME CRUST, SOY-MAPLE GLAZE, SCALLION, QUICK CUCUMBER P



SIDES

LEMON HERB FINGERLINGS

FINGERLINGS, CHIVE + DILL, LEMON ZEST, GARLIC OIL

CHARRED CORN SUCCOTASH

ONTARIO CORN, PEPPERS, BEANS, SCALLION, BASIL, SMOKED SALT

FALL FEATURE MAPLE ROASTED SQUASH

ROASTED SQUASH, MAPLE GLAZE, TOASTED PEPITAS, CHILI FLAKE, HERB OIL

WINTER FEATURE DAUPHINOISE POTATOES

YUKON GOLD, REDUCED CREAM, GRUYERE, THYME, CRACKED PEPPER

ALL SEASON OPTIONS

ONTARIO MARKET VEGETABLES

FRESH IN MARKET, BASIL EVOO, LEMON ZEST, BLACK SALT

CHARRED BROCCOLINI

CHARRED, LEMON ZEST, BLACK SALT, GARLIC CONFIT OIL

HOT HONEY ROASTED CARROTS

MARINATED CARROTS, ROASTED, HOT HONEY GLAZE

FLUFFY GARLIC MASH

RED SKIN, COMPOUND BUTTER, MICRO ARUGULA

PASTA

RIGATONI ROSÉ

ROASTED TOMATO ROSÉ SAUCE, GARLIC CONFIT, BASIL, SHAVED PARM (ADD BACON OPTIONAL)

PENNE BOLOGNESE

CERTIFIED ANGUS BEEF, HOUSE SUGO, FRESH BASIL, SHAVED PARM

CAVATAPPI MAC & CHEESE

CHEDDAR BLEND, TOASTED CRUMB, SMOKED PAPRIKA (ADD BACON OPTIONAL)

ORECCHIETTE PRIMAVERA

SEASONAL ONTARIO VEGETABLES, GARLIC EVOO, LEMON ZEST, TOASTED HERBS (VQ)

MUSHROOM ALFREDO

SAUTÉED MUSHROOMS, ROASTED GARLIC CREAM, CRACKED BLACK PEPPER, SHAVED PARM



DESSERT

SALTED CARAMEL CHOCOLATE TORTE

CHOCOLATE GANACHE, SEA SALT,
COCOA DUST

VANILLA BEAN CHEESECAKE BERRY
COMPOTE, WHIPPED CREAM

STICKY TOFFEE PUDDING WARM
TOFFEE SAUCE, VANILLA ICE CREAM

LEMON CURD TARTLETS FRESH BERRIES,
WHIPPED CREAM

APPLE CRUMBLE CINNAMON OAT
CRUMBLE, VANILLA ANGLAISE

SEASONAL FRUIT + BERRY BOARD FRESH
IN SEASON, MINT, CITRUS

ASSORTED SQUARES + COOKIES PLATTER
CHEF'S SELECTION, EVENT-READY