

**Entrees (each entree comes with 2 sides)**

Pan seared beef flank steak chorizo butter \$29

Char-grilled Ontario pork tomahawk Chop \$36

Gnocchi tomato & basil ragu \$22

Chicken Piccata, caper lemon butter \$29

Stuffed pork loin, almonds, spinach and roasted  
garlic \$28

Honey garlic meatloaf \$26

Baked salmon en croute, sundried tomato ragu \$29

Apricot Moroccan chicken \$27

Whole roasted greek style chicken (2 large  
sides)\$65

## Sides

- Roasted herb & garlic potatoes
  - Sautéed broccoli
- Roasted beet & feta salad, honey vinaigrette
  - Creamy garlic mash, fresh herbs
    - Classic ratatouille
  - green beans, almonds, and garlic
    - Honey roasted carrot
    - Maple sweet potato
    - Braised red cabbage
  - Roasted root vegetables

**Soup of the day : M-\$7, L-\$9**

*Yorkie Sammy - Roasted top sirloin, au jus, crispy leeks,  
horseradish aioli*

**\$12**

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*Chicken Parm Sandwich*

*Crispy chicken cutlet, fresh mozzarella, and rich tomato  
sauce on fresh bun. Classic.*

**\$14**

**Daily freshly baked quiches available \$26 (whole quiche feeds 4-6)**