

Entrees (each entree comes with 2 sides)

Pan seared Ontario sirloin steak peppercorn sauce

\$29

Honey garlic chicken \$28

Tandoori chicken \$28

Pan seared salmon, chili dill butter \$29

Herb crusted rack of lamb \$32

Herb and Dijon chicken breast \$27

Whole roasted Greek style chicken (2 sides) \$65

Italian sausage and vinegar peppers \$28

Roasted Cajun style. Pork loin \$27

Braised lamb shank, red wine tomato \$30

Beef Bolognese gnocchi \$28

Sides

- ▢ Roasted duck fat fingerlings
 - ▢ Sautéed broccolini
 - ▢ Creamy cauliflower grain
- ▢ Roasted beet & feta salad, honey vinaigrette
 - ▢ Creamy garlic mash, fresh herbs
 - ▢ Potato gratin
 - ▢ green beans, almonds, and garlic
 - ▢ Honey roasted carrot
- ▢ Sautéed mushroom, brown butter
 - ▢ 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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***Korean Duck Confit Sammy - Slow cooked duck leg,
crispy korean slaw, pickled daikon & carrot, gochujang
aioli, black sesame brioche bun***

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

Soup & Sandwich combo - \$14 Soup & Salad combo - \$12

Individual Sweet Treats - \$8.50