

Entrees (each entree comes with 2 sides)

Baby back ribs - apple butter bbq sauce \$26

Organic Scottish Salmon fillet, lemon & herbs \$42

Pan roasted beef tenderloin steak, red wine jus \$39

Roasted leg of Ontario lamb - herbs & roasted garlic \$28

***Roasted chicken & Rib dinner \$65 with 2 sides
(feeds 4-6 people)***

Chicken piccata (caper, lemon, butter) \$27

Wild mushroom & spinach gnocchi \$24

Blackened Cajun salmon fillet \$26

Roasted apple & spinach stuffed pork tenderloin \$27

Italian sausage, roasted peppers, onions & mushrooms,
tomato gravy \$26

Sides

- ▢ Roasted Ontario Asparagus lemon & olive oil
 - ▢ Roasted root vegetables
 - ▢ Green beans & roasted fennel
 - ▢ green beans & toasted almonds
- ▢ Roasted peppers, onions & mushroom
 - ▢ Cauliflower gratin
- ▢ Crushed new season potatoes
 - ▢ Honey roasted parsnips
 - ▢ Spanish rice
 - ▢ Maple sweet potato
 - ▢ Maple carrots
- ▢ Creamy roasted garlic mash

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

Sandwiches & paninis - Selection of house roasted meats and fresh toppings

\$9.50

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

\$12

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

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

Individual Sweet Treats - \$8.50