

Entrees (each entree comes with 2 sides)

Grilled beef tenderloin red wine jus \$39

Grilled salmon fillet, caramelized pineapple salsa \$29

Baby back ribs, caramelized onion bbq sauce \$28

Thyme & balsamic gastrique flank steak \$28

Creamy Mushroom & spinach gnocchi \$27

Grilled Chicken Shish Tawook \$26

Herb & Dijon roasted top sirloin \$29

□ Crispy apricot moroccan chicken thighs \$28

Whole roasted Ontario Chicken, fresh herbs and lemon
\$55 (with sides)

Sides

- Roasted Asparagus Parm crumb
 - Tuscan Bean & confit tomato
 - Moroccan chickpea salad
- Roasted beet & feta salad, honey vinaigrette
 - Creamy chive & roasted garlic mash
 - green beans & toasted almonds
 - Honey roasted carrots
- Crushed new season potatoes, garlic and rosemary
 - Mexican style roasted corn , lime crema
 - 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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***Roast Chicken ratatouille Sammy - Herb roasted chicken,
ratatouille, provolone cheese, herb & garlic focaccia***

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

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

Individual Sweet Treats - \$8.50