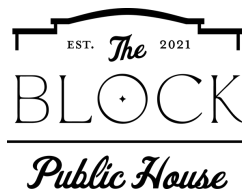


APPS & SHAREABLES



APPETIZERS

STEAK & SHRIMP SKEWERS

Bacon wrapped sirloin beef pieces, garlic butter shrimp, breaded potato rings, sherry peppercorn cream sauce

\$18.95



CABBAGE BALLS

"Green cabbage, brown rice, tomatoes, onion, celery, gf panko breading", marinara, balsamic reduction, parsley

\$12.95



DUCK WINGS | 6 WINGS

Hand dredged Ontario duck wings, buffalo sauce | whiskey pear BBQ | whiskey BBQ dry seasoning, buttermilk ranch dip

\$18.95



MAKE IT A DINNER: 6 wings & 1 Side
\$22.95

BAKED BRIE

Warm baked brie, topped with cranberry compote, toasted peanuts, served with garlic toast, maple drizzle

\$16.95

CALAMARI

Calamari rings dredged and fried to order, lemon wedge, sweet chili aioli drizzle, confit cherry tomatoes

\$17.95

FRIED BOCCONCINI

Basil & oregano marinated bocconcini, gf panko crumb, balsamic glaze, tomato soffrito pesto

\$14.95



CLASSIC POUTINE

Crisp golden house cut French fries, Québec cheese curds, tomato beef gravy

\$10.95



SOUP

ROASTED RED PEPPER & COCONUT

Roasted red peppers, coconut milk, carrot, onion, celery

\$7.00



DAILY SOUP

Seasonal ingredients

\$6.00

SHAREABLES

TOMATO BOCCONCINI FLATBREAD

Balsamic roasted tomatoes, tomato soffrito, bocconcini mozzarella, balsamic glaze and baby spinach

\$16.95



FUNGI FLATBREAD

Prosciutto, sautéed wild mushrooms, caramelized onion, garlic cream sauce, fresh mozzarella

\$17.95



IRISH NACHOS

Crisp seasoned potato wedges, shredded cheddar cheese, bacon pieces, tomatoes, jalapenos, ranch drizzle, sour cream

\$16.95



SPINACH DIP WITH ARTICHOKE

House made cream cheese spinach & artichoke dip, toasted naan, crisp tortilla chips, cheddar cheese

\$14.95

BUTTERNUT SQUASH BRUSCHETTA

Roasted butternut squash & tomato bruschetta, ciabatta bread, fig balsamic reduction

\$15.95



SALADS

CAESAR SALAD | SM \$8.95 LG \$15.95

Gareau Family Farm romaine, double smoked bacon, garlic herb croutons, parmesan cheese, creamy Caesar dressing



WINTER BEET SALD | SM \$7.95 LG \$14.95

Earth & Soul Farm baby spinach, granny smith apples, bartlett pears, goat cheese, dried cranberries, sliced red onions, toasted pecans, purple beet vinaigrette



GARDEN SALAD| SM \$6.95 LG \$12.95

Locally sourced spring mix, cherry tomatoes, cucumber, red pepper, pepitas, cherry balsamic vinaigrette

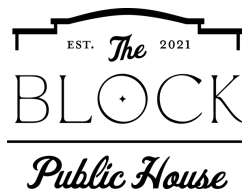


Grilled Chicken Breast \$7.95



Parties of 6 guests and over may be subject to 18% automatic gratuity

ENTREES & MORE



ENTREES

FISH & CHIPS

Beer battered Ontario pickerel, fresh cut fries, coleslaw, house tartar, lemon

\$19.95



VEGGIE FRITTER & CHIPS

Breaded mixed vegetable fritter, fresh cut fries, coleslaw, house tartar, lemon

\$16.95



PEANUT POTATO CURRY

Stewed mini red potatoes, peanut & shredded coconut curry sauce, grilled serrano pepper, kachumber salad, toasted naan, jasmine rice

\$18.95

BBQ BRISKET SALAD

Crisp spring mix, pickled red cabbage, shredded carrot, grape tomatoes, red bell pepper, sesame seed, shaved BBQ brisket, ginger soy vinaigrette
Substitute crispy seasoned tofu for brisket

\$19.95



WILD MUSHROOM VOL AU VENT

Puff pastry filled with a chickpea, pecans, green bean carrot and wild mushroom filling, lentil based garlic "cream sauce", maple glazed carrots, herb risotto.

\$23.95



LAMB CURRY

Diced New Zealand lamb, meat masala curry sauce, kachumber salad, jasmine rice, toasted naan

\$23.95

SEARED LAKE TROUT

Pan seared lake trout filet, lemon butter, confit cherry tomatoes, creamy herb risotto, seasonal vegetables, almond parsley sauce

\$28.95



CHIMI CHICKEN

Roasted ½ chicken, house-made herb crust, rosemary mini red potatoes, maple roasted carrots, chimichurri, lime wedge

\$28.95



STUFFED PORK TENDERLOIN

Pan seared 8oz Ontario pork tenderloin, sage bread stuffing, garlic mashed potatoes, roasted purple beets, sherry peppercorn cream sauce

\$27.95



FIRE GRILLED

LAMB CHOPS

Two 4oz New Zealand lamb chops, seasonal vegetables, choice of potato, pear port chutney

\$28.95



10OZ NEW YORK STRIPLOIN

Center cut AAA Ontario Striploin, seasonal vegetables, choice of potato, choice of sauce

\$37.95



7OZ SIRLOIN STEAK

AAA Ontario sirloin steak, seasonal vegetables, choice of potato, choice of sauce

\$29.95



STEAK SAUCE

HERB BUTTER

CHIMICHURI

PEPPERCORN CREAM SAUCE

GRAVY

WHISKEY PEAR BBQ SAUCE

ADD ONS

CHEDDAR CHEESE \$2

HAVARTI CHEESE \$2

BOCCONCINI CHEESE \$3

GOAT CHEESE \$4

GRILLED CHICKEN BREAST \$8

GARLIC BUTTER SHRIMP \$9

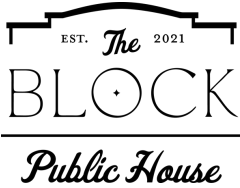
UGLY BARN FARM MUSHROOMS \$8

CARMELIZED BEER ONIONS \$4

GRAVY \$4

Parties of 6 guests and over may be subject to 18% automatic gratuity

ENTREES & MORE



PASTAS

All pastas come with Focaccia bread, GF penne available \$2

BEEF TAGLIATELLE **\$28.95**
Tagliatelle pasta, red pepper, wild mushrooms, asparagus, port wine cream sauce, parmesan

CHICKEN ASIAGO PENNE **\$25.95**
Penne pasta, grilled chicken breast, red pepper, onion, garlic asiago cream sauce, crispy prosciutto

LEMON PEPPER PENNE **\$23.95**
Penne pasta, butternut squash, tomatoes, wild mushroom, carrot, red pepper, arugula, tossed in a lemon pepper olive oil sauce 

DAILY PASTA FEATURE **\$MP**
Culinary team inspired pasta creation

KIDS MENU

10 YEARS AND UNDER | \$9.95 | INCLUDES 1 SERVING OF JUICE, MILK, CHOCOLATE MILK, OR UNLIMITED POP AND 1 SIDE
Tuesdays \$5 kids meals

CHICKEN FINGERS
Breaded chicken tenders, plum sauce

GRILLED CHEESE
White loaf, cheddar cheese, butter

CHEESE PIZZA
Naan bread, tomato sauce, cheddar cheese blend

PLAIN BURGER
4oz beef patty, sesame burger bun

KIDS NOODLE
Penne pasta with choice of tomato sauce or butter & parmesan

FISH & CHIPS
1 piece of battered pickerel, coleslaw, lemon wedge, tartar sauce

HANDHELDS

All burgers come with choice of house salad, fries, or daily soup. Served on a Cobs Bread sesame bun

BLOCK BURGER **\$17.95**
8oz Ground chuck beef patty, lettuce, tomato, red onion, garlic aioli  

BISON BURGER **\$18.95**
Ground bison patty, lettuce, bacon, goat cheese, Whiskey pear BBQ sauce 

CANADIAN MAPLE BACON BURGER **\$18.95**
Ground chuck beef patty, Canadian bacon, cheddar cheese, tomato maple jam, lettuce, onion, tomato, chili aioli 

CRISPY VEGGIE BURGER **\$15.95**
Crisp fried veggie patty: "potato, beans, cauliflower, peas, panko crumb" onion, lettuce, tomato, cucumber, tomato aioli   

PASTRAMI ON RYE **\$16.95**
Shaved beef pastrami, havarti, pickled red cabbage, mustard aioli, thick cut marble rye 

GLUTEN FREE BUN \$3.95

SIDES

FRIES \$5
SWEET POTATO FRIES \$6
SEASONED POTATO WEDGES \$6
POUTINE \$7
GARLIC MASHED POTATOES \$6
HERB RISOTTO \$7
ROASTED MINI RED POTATOES \$6
BUTTERY SEASONAL VEGETABLES \$6
MAPLE ROASTED CARROTS \$6

Parties of 6 guests and over may be subject to 18% automatic gratuity