
STARTERS

Yorkie Pudding Bites 19

baked pudding / slow cooked beef / demi-glacé / horseradish aioli

Calamari Fritti 20

salt and pepper or fire dusted / sriracha aioli

Meatballs and Marinara 14

chicken & beef mix / house marinara / aged Canadian cheddar / baguette

Seared Shrimp & Scallop Medallions 30

pan-seared scallop medallions / tiger shrimp / house seafood sauce / spring greens

Baked Feta and Olives 21

baked feta / olive tapenade / aromatics / herbs / crostinis

Mussels 25

garlic white wine cream sauce or provençale / bread

Crab Cakes 28

panko breaded / spring greens / sriracha honey aioli

Tuscan Toast 17

hand rolled rosemary flatbread / bruschetta / goat cheese / balsamic reduction

BBQ Pork 20

house made Asian inspired BBQ pork slices / char sui sauce

SOUPS

French Onion Soup 15

slow caramelized onions / rich beef broth / toasted baguette / gratinéed gruyère

Soup du Jour 10

crafted daily from seasonal ingredients / ask your server

GREENS

The Swan Caesar 20

romaine / silky Caesar emulsion / parmesan / bacon / croutons

Side 10

The Farmer's Market 15

spring mix / seasonal vegetables / onion / seeds / farmstead cheese / house vinaigrette

Side 8

The Fall Plate 17

fresh tomato sliced / fresh bocconcini / seasonal herbs / olive oil / salt and pepper

STONE BAKED FLATBREADS

The Garden 19

bocconcini / tomato / basil / balsamic drizzle

The Coastal 22

smoked salmon / goat cheese / olive oil / capers / dill

The Forest 19

wild mushroom / bacon / aged cheddar / thyme / crème fraîche

HANDHELDS

The Prime 26

hand carved prime beef / 3-peppercorn jus / onion / bun

The Roman 24

chicken & beef meatballs / house marinara / aged cheddar / bun

The Roost 23

herb roasted chicken / tomato / greens / garlic aioli / bun

The Catch 25

beer battered haddock / lemon-caper aioli / lettuce / house pickle / bun

MAINS

The Grand Yorkshire — Prime 42

grand yorkshire / hand carved slow roasted prime beef / 3-peppercorn jus / chef's potato / seasonal vegetables

The Golden Marsala 35

chicken paillards / house marsala sauce / chef's potato / seasonal vegetables

Harbour Catch 35

beer battered haddock / house tartar sauce / chef's potato / seasonal vegetables

Braised Lamb Shank 42

slow oven braised lamb / red wine demi-glace / chef's potato / seasonal vegetables

The Grand Yorkshire — Hen House 38

grand yorkshire / pan-fried chicken / marsala cream sauce / chef's potato / seasonal vegetables

Striploin Steak — 12oz 63

chef's selected striploin / cooked to order / chef's potato / seasonal vegetables

Salmon — Maple Glazed 42

pan seared salmon / Canadian maple reduction / risotto / seasonal vegetables

PASTAS short or long noodle available

Pasta à la Vodka 36

grilled chicken / bacon / spinach / tomato / onion / creamy vodka rosé sauce

Pasta Carbonara 37

crispy bacon / egg yolk / aged parmesan / garlic / traditional Roman preparation — no cream

Seafood Pasta 40

shrimp / mussels / calamari / clams / scallops / spinach / tomato / white wine or tomato sauce

The Italian 32

chicken & beef meatballs / signature slow simmered marinara / fresh herbs

Wild Mushroom Alfredo 36

wild and domestic mushroom / spinach / tomato / pesto / aged parmesan / white wine or tomato sauce

Fra Diavolo — Calamari 40

calamari / chilis / tomato / garlic / herbs

DESSERTS

Brulée Crème Pot 12

silken custard / banana liquor / crackled caramel sugar crust

Hot Fudge Cake 14

chocolate cake ice cream sandwich / molten chocolate coffee topping

The Swan Cheesecake 13

cream cheese and whipped cream filling / graham cracker crust / berry topping

Sundae 10

vanilla ice cream / choice of caramel, fruit, or chocolate coffee sauce / nuts