



STARTERS

EVENING SOUP 8

Your server will describe today's offering

HOUSE SALAD 12

Shaved fennel | gem lettuce | baby arugula & frisee | sundried tomato | kalamata olive | sunflower seeds
tarragon vinaigrette

CAESAR SALAD 14

Baby gem lettuce | anchovy garlic vinaigrette | double smoked bacon rasher | lemon focaccia gremolata
shaved parmesan

CALAMARI 12

Brioche crust | katsu | Japanese aioli | julienne romaine | crispy rice noodle | scallion | sesame

PAN SEARED SHRIMP 15

Chorizo sausage | chili garlic paste | chorizo butter

MAIN COURSE

MUSHROOM BOLOGNESE 26

Pasta Genoa pappardelle | parmesan mousse | roasted shallots | cured egg yolk

THORPE FARMS CHICKEN 33

Roasted Breast | confit chicken & truffle croquette | parsnip puree | patchwork cider glazed carrots
Wolfe Island shitake jus

EVENING FISH FEATURE 38

Your server will describe today's offering

ONTARIO TENDERLOIN 44

Braised vegetable mélange | carrot puree | potato pave | cippolini | Merlot demi

LOBSTER FETTUCCINI 38

Atlantic lobster | Pasta Genova fettuccini | sugar peas | lobster bisque | parmesan | spinach chiffonade

DESSERTS 8-10

Chocolate ganache bar
Lemon-raspberry verrine
Stone fruit cobbler

Freshly brewed Starbucks Coffee or Teas 3.50

If you have any concerns regarding food allergies, please alert your server prior to ordering.