

# The Other Brother's-Dinner Menu

## 3 Course Prix Fixe \$36.00

### Appetizers

<b>Roasted Butternut Squash Soup</b> With Pumpkin Seed Pesto	\$9
<b>Calamari frites</b> Basil Aioli, Roasted Tomato Sauce	\$9.50
<b>Carpaccio of Beef Tenderloin</b> Cold pressed olive oil, Tête de Moine cheese, capers and shallots	\$10
<b>Wild and Tame Mushrooms</b> On Toasted Baguette, Stilton cream	\$11
<b>Trio of Seafood</b> Mini Crab Cakes with red pepper aioli Vodka Cured Salmon on rosti potato Chili and Garlic Sautéed Tiger Shrimp	\$11
<b>Salad Three Ways</b> <b>Romaine</b> , double smoked bacon, Asiago cheese & roasted garlic dressing <b>Baby Spinach</b> , pear, candied walnuts, aged balsamic vinaigrette <b>Arugula</b> , Goji Berries, Shaved Manchego Cheese and Ice Wine Vinegar	\$10

### **3 Courses for \$36.00**

Choose one item from  
**Appetizer**  
**Principal Plate**  
**and Dessert**

### **Early Dining** **3 Courses for \$30.00**

Every Night  
5 to 5.59 pm.

### **6 Course Surprise Dinner** **\$55.00**

**Wine Pairing**  
**\$30.00**

Friday and Saturday  
Six courses  
(all surprises) specially  
prepared for the evening

### **3 Course Fondue Dinner** **\$35.00**

**Cheese Fondue**  
Swiss Cheeses blended  
with garlic and white wine.

**Main Course Hot Pot Fondue**  
Chicken, Beef, Salmon,  
Scallops, Shrimp,  
Mushrooms, Vegetables,  
Dips & Noodles  
and hot broth for cooking.

**Dessert Chocolate Fondue**  
Warm Belgian Chocolate,  
fresh fruits and  
homemade treats.

**Minimum 2 guests**

Min. two people  
Subject to availability



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## Principal Plates

<b>*Braised Ontario Beef</b>	<b>\$22</b>
Sour Cream Chive Mashed Potatoes Root Vegetables and Cabernet Reduction	
<b>Seafood Three Ways</b>	<b>\$22</b>
Salmon with Lime Salsa Verde Maple Glazed Sole, Capponata Vegetables Seared Sea Scallops, Sweet Potato Mash	
<b>Angel Hair &amp; Black Tiger Shrimp</b>	<b>\$22</b>
In Arugula Pesto, Wilted Spinach, Roasted Tomato Sauce, Crumbled Chevre	
<b>Stuffed Chicken</b>	<b>\$22</b>
Vegetable Risotto, Double Smoked Bacon, Mushroom Reduction	
<b>Duck Confit</b>	<b>\$22</b>
Baby Red Skins and Redcurrant, Orange Jus	
<b>Braised Ontario Lamb Shank</b>	<b>\$22</b>
Sweet Potato Mash, Port Poached Figs Cumin, Coriander Jus.	

## **\*Change Your Beef**

<b>10 oz NY Striploin</b>	add \$5
<b>7 oz Tenderloin</b>	add \$8

## **Additional**

<b>Oven Baked Bread</b> with garlic, herb butter	for 2	\$4
	for 4	\$6
with cheese	add	\$1.75

<b>Sauté of Woodland Mushrooms</b> with roasted garlic butter	<b>\$4</b>
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<b>5 Tiger Shrimp</b> Sautéed with chilies	<b>\$6</b>
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<b>3 Seared Sea Scallops</b> In citrus cream	<b>\$5</b>
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<b>Steamed Asparagus</b> With a lemon herb vinaigrette	<b>\$5</b>
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<b>Selection of Seasonal Vegetables</b> in garlic butter	<b>\$4</b>
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<b>Pan Seared Foie Gras</b>	<b>\$6</b>
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## **Dessert**

Flourless Chocolate Torte with Mango Sorbet	<b>\$7</b>
White Chocolate Raspberry Crème Brulée	<b>\$8</b>
Date and Walnut Bread Pudding with Warm Toffee Sauce	<b>\$7</b>
Puff Pastry Lemon Napoleon with Chantilly Cream	<b>\$8</b>
Belgian Chocolate Fondue for 2 (supplemental \$2 for 3 course)	<b>\$10 p.p.</b>
Hand Picked Artisanal Cheeses (supplemental \$4 for 3 course)	<b>\$12</b>