



Group Menu \$33.00
(10 or more Guests)

Please choose: 3 Appetizers
3 Principal Plates
3 Desserts

Appetizers

Roasted Butternut Squash Soup

Calamari frites Basil Aioli, Roasted Tomato Sauce

Wild and Tame Mushrooms, on
Toasted Baguette, Stilton cream

Romaine Salad with double smoked bacon,
Asiago cheese & roasted garlic dressing

Baby Spinach, pear, candied walnuts,
Pear Balsamic Vinaigrette

Principal Plates

***Braised Ontario Beef** on Sour Cream, Chive
Mashed Potatoes Root Vegetables & Cabernet Reduction

Seafood Three Ways

Poached Salmon with Lime Salsa Verde
Maple Glazed Sole on Stuffed Tomato
Seared Sea Scallops on Sweet Potato Mash

Stuffed Rowe Farm Chicken

Risotto, Double Smoked Bacon
and Mushroom Reduction

Crisp Duck Confit

Baby Red Skins and Redcurrant Orange Jus

Slow Cooked Ontario Lamb Shank

Mashed yam, Port Poached Figs Cumin, Coriander Jus.

Desserts

Flourless Chocolate Torte with Marinated Berries

White Chocolate Raspberry Crème Brulée

Date & Walnut Bread Pudding with Warm Toffee Sauce

***Change Your Beef**

10 oz NY Striploin add \$5

7 oz Tenderloin add \$8

Additional

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

Sauté of Woodland \$4
Mushrooms with roasted
garlic butter

5 Tiger Shrimp \$6
Sautéed with chilies

3 Seared Sea Scallops \$5
In citrus cream

Steamed Asparagus \$5
With a lemon
herb vinaigrette