

3 Courses for \$36.00

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

Early Dining

3 Courses for \$30.00
Every Night
Order before 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

Dinner menu

Appetizers

Chef's Seasonal Soup of the Day

Calamari frites

Basil Aioli, Roasted Tomato
Sauce

Carpaccio of Smoked Salmon

Cold pressed olive oil,
Capers, Lemon and red onions

Wild and Tame Mushrooms

On Toasted Baguette, Stilton cream

Trio of Seafood

Mini Crab Cakes with red pepper aioli
Vodka Cured Salmon on rosti potato
Chili and Garlic Sautéed Tiger Shrimp

Garlic Sauteed Escargot

On Puff Pastry Vol au Vent with
Red wine demi glace – hint of Cream

Salad Three Ways

Romaine, bacon, Asiago cheese & garlic dressing
Baby Spinach, pear, candied walnuts, aged balsamic
Baby Greens and Arugula, Raspberries, Bella Vitano
Cheese and Sunflower Seeds



\$9.50

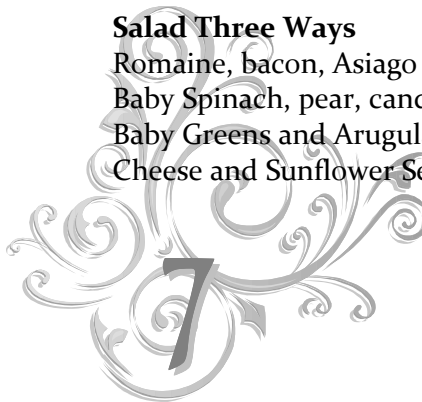
\$10

\$11

\$11

\$10

\$10



More Appetizers

Veal Mini Burgers with chutneys and Duck Fat French Fries **\$12**

Citrus Marinated Ontario Trout, Avocado, Sesame Mirin Vinaigrette and local Baby Sprouts and Micro Greens **\$10**

Medjool Dates stuffed with Blue Cheese and Rosemary Toasted Pecans **\$9**

Cabernet Braised Oxtail And Seared Sea Scallops **\$11**

Brandy Soaked Prunes stuffed with Foie Gras **\$10**

Sizzling Shrimp in Chili Oil with Ciabatta Toasts **\$10**

Mini Duck Tacos with Raspberry and Woolwich Goat Cheese **\$11**

Frog "Wings" 2 ways - Crisp Panko Crusted, Pan Seared with Lemon Caper Aioli **\$9.50**

Artisanal Cheese Plate with Homemade Preserves and Crostini **\$12**

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



*Steaks		
Change your		
Braised Beef to a Steak		
10 oz NY Striploin	add \$6	
7 oz Tenderloin	add \$9	
<u>Additional</u>		
Oven Baked Bread		
with garlic, herb butter	for 2	\$5
	for 4	\$7
with cheese	add	\$1.75
Sauté of Woodland Mushrooms	with roasted garlic butter	\$5
5 Tiger Shrimp	Sautéed with chilies	\$7
3 Seared Sea Scallops	In citrus cream	\$6
Steamed Asparagus	With a lemon herb vinaigrette	\$5
Selection of Seasonal Vegetables	in garlic butter	\$4
Pan Seared Foie Gras		\$9

Principal Plates

***Braised Ontario Beef**
 Roasted Garlic Mashed Potatoes
 Cabernet Reduction

\$22

Crisp Confit of Muscovy Duck
 Baby Red Skin Potatoes and Citrus Duck Jus

\$22

Seafood Three Ways
 Salmon on Stuffed Tomato **with Salsa Verde**,
 Maple Glazed Sole and Vegetables
 Seared Sea Scallops Pumpkin Puree

\$22

Fresh Herbed Pasta
 Beef, Mushroom Cream Sauce and Baby
 Arugula, Red Wine Jus

\$22

Stuffed Rowe Farm Chicken
 Sweet Pea, Mushroom Risotto,
 Double Smoked Bacon, Jus Natural

\$22

Maple Roasted Butternut Squash (can be vegan)
 Stuffed with Wild Rice Pilaf, Mushroom Walnut
 Fricasse, Chevre & Roasted Tomato Sauce

\$22

Homemade Pasta & Tiger Shrimp
 Basil Pesto, Wilted Spinach, Roasted
 Tomato Sauce, Crumbled Goat Chevre

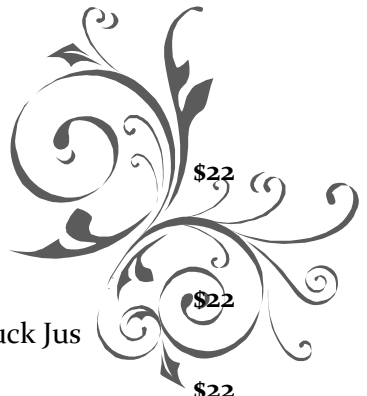
\$22

Tagliatelle Pasta or Gluten Free Fettuccine
 Extra Virgin Olive Oil, Red Peppers, Red Onions,
 Chili Flakes, Spinach, Shaved Bella Vitano Cheese

\$22

Braised Ontario Lamb Shank
 Pumpkin Mash Cumin, Star Anise Jus

\$22



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Desserts

Flourless Chocolate Torte with Cassis Sorbet	\$7
White Chocolate Raspberry Crème Brulée	\$8
Spiced Apple Bread Pudding with Dulce de Leche	\$7
Warm Berries “En Croute” Lemon Sour Cream Ice Cream	\$8
Belgian Chocolate Fondue for 2 (supplemental \$2 for 3 course)	\$10 p.p.
Hand Picked Artisanal Cheeses (supplemental \$4 for 3 course)	\$12

Add Liqueur to your Chocolate Fondue!

See over for Coffee and Tea Selection

Dessert Cocktails

\$6.95

Javatini

Vanilla Vodka,
Kahlua and Sambuca,
Espresso beans

The Dark Side

Black Sambuca,
Vanilla Vodka &
Dark Creme de Cacao

Creme Brulée

Vanilla Vodka, Baileys
and Caramel liqueur

Caramel Baileys

Blended Baileys, Cream
and Caramel Liqueur