

DINNER MENU



SOUP



Tomato and Dill Soup | 11

Feature Soup – Ask your server for details | 13

SALAD



Add to Any Salad

6OZ Sliced Chicken Breast | 6 Butter Poached Lobster Tail | 8

Slegers Mixed Living Greens Salad with Cherry Balsamic Vinaigrette,
Heirloom Tomatoes and Spiralized Watermelon Radish | 12

Caesar Salad with Crispy House-made Pancetta, Crouton and Flaked Parmesan | 14

Ontario Asparagus, House Smoked Bacon, Pine Nuts, Parmesan, Maple Vinaigrette | 18

APPETIZER



Classic Style Bruschetta with Heirloom Tomatoes and Lindsay Goat Cheddar | 14

Maple Glazed Pork Belly, Citrus Aioli with Garlic and Cardamom with Spicy Frizee Salad | 17

Seared Scallops, Pancetta, Scallions, Garlic, Corn Purée | 18

ENTRÉE



From Around the World - Ask about today's Preparation

Black Eyed Pea Risotto - Bacon, Corn, Beetroot Greens Wilted with
Camembert, Topped with Crispy Fried Noodles | 28

Feature Pasta – Ask about today's Preparation

Side Ribs Cooked Sous Vide for 24 Hours and 4 Hours Smoked in a Southern Style BBQ Sauce with
Fresh Apple Cider Slaw, Mashed Potatoes and Seasonal Veg | 34

Feature Game – Ask about today's Preparation

Confit Duck Leg, Orange Ginger Sauce, Garlic and Herb Smashed Potato | 36

Feature Catch – Ask about today's Preparation

Grilled Artisan Farms Beef Tenderloin on Roasted Fingerling Potatoes with a
Roasted Shiitake Demi Glace and Seasonal Vegetables | 38

Feature Steak – Ask about today's Preparation

DESSERT



Fresh Daily Dessert Selections | 10