

PATIO MENU



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

Golden Beet Salad, Goats Cheese, Slegers Micro Greens,
Sweet Balsamic Reduction, White Truffle Oil | 16

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

APPETIZERS



Fresh Rolls - Vermicelli, Carrot, Celery, Shrimp, Cilantro, Mint, Basil, Cabbage,
Bean Sprouts, Lettuce, Peanut Sauce, Garnished with Chopped Peanuts
and Green Onion | 8 for 2 rolls | 14 for 4 rolls

5 Cheese Spinach and Artichoke Dip-Cream Cheese, Buffalo Mozzarella,
Grana Padano, Goats Cheese, Snowdonia Chili Infused Cheddar | 16

TACOS



Pork Belly - Pico de Gallo, Avocado, Chipotle Aioli, Cilantro Sour Cream Sauce | 14

Pulled Pork - Coleslaw, Pico de Gallo, Chipotle Aioli, Cilantro Sour Cream | 14

Shrimp - Lettuce, Avocado Salsa, Pico de Gallo, Cilantro Sour Cream Sauce | 16

Duck Confit - Fire Roasted Poblano Salsa, Shallot, Cilantro Sour Cream Sauce,
Lime Zest, Feta, Cracklings | 17

SANDWICHES



Pulled Pork Sliders - Chipotle Aioli, Coleslaw, on Our Fresh Home Made Slider Buns | 16

Elk Burger - Lettuce, Tomato, Pickles, Sautéed Red Onion, Blackberry Sauce | 18

BOARD



Charcuterie - Chef's Selection of Cured Meats, Gourmet Cheeses and
House Made Garnishes, Served With Crostini | 20 - serves 2