

PATIO DINNER MENU



SOUP



French Onion Soup - Classic French Onion Soup Top with Cheese and a Crouton | 12

Bourbon and Apple Soup - Bourbon Glazed, Caramelized Apples Boiled Down in a Vegetable Stock | 14

Potato and Leek Soup - Oven Roasted Potatoes Slowly Boiled Down
Chicken Stock with Ontario Grown Leeks | 14

SALAD



Caesar Salad -

Crispy Romaine Lettuce Topped with Chopped
House-Made Pancetta, Crouton and Flaked Parmesan | 14

**Served with House-Made Caesar Dressing on the side*

Spiced Orange Salad -

Fresh Orange Slices Served with Spiralized Pineapple,
Sliced Red Onion on a Bed of Leaf Lettuce

Topped with Roasted Walnuts | 16

**with a spicy maple vinaigrette on the side*

PASTA & RISOTTO



Classic Lasagna - Beef, Onion and Bell Pepper Lasagna
with a Rich House-made Tomato Sauce and
House-Made noodles | 28

**Served with Bread Sticks*

White Lasagna - Shredded Chicken, Mushrooms
and Spinach Lasagna with a Creamy White Sauce
and House-Made Noodles | 28

**Served with Bread Sticks*

Saffron and Mushroom Risotto - A Medley of
Mushrooms, Green Peas and Corn in a
Creamy Saffron Risotto | 26

Seafood Risotto - Pan Seared Scallops Shrimp and
Calamari in Creamy Smoked Fennel Risotto Topped
with Blistered Heirloom Tomatoes
and Toasted Lemon Zest | 34

ENTREE



Sous Vide Pork Ribs - 36 Hour Sous Vide Ribs with Marble Mash and Seasonal Vegetables | 36

**Served with a Bun and Whipped Butter on the Side*

Duck Confit - 40 Plus Hours Sous Vide Duck Legs with Smashed Garlic Potatoes and Seasonal Vegetables | 38

**Served with a Bun and Whipped Butter on the Side*

6oz Beef Tenderloin - Grilled 6oz Beef Tenderlion with Roasted Fingerling Potatoes and
Seasonal Veg topped with a Braised Portobello Mushroom and House-Made Demi-Glace | 39

**Served with a Bun and Whipped Butter on the side*

DESSERT



Apple Tart | Carrot Cake | Chocolate Cheese Cake | Vanilla Cheese Cake | Chocolate Mousse | 10