

dinner

starters

Soup of the Day 12

Butternut Squash Soup 14
With Brie, Pear & Thyme

Traditional Caesar Salad 13 | 19
Hearts of Romaine, Garlic Butter Croutons, House Crafted
Caesar Dressing with Bacon Bits

Market Greens Salad 12 | 18
Heritage Greens, Heirloom Carrots, Cherry Tomatoes, Red
Onion, Dressed in House-crafted Sumac Vinaigrette, topped
with Rosemary and Honey Toasted Pecans and Dried
Cranberries

Wild Mushroom Miso Risotto 19
Roasted Mushrooms & Sunflower Seeds

Caramelized Onion Cheese Dip 17
Topped with Arugula Pesto
Served with Baked Garlic Baguette | Add loaf 5

Charcuterie Board for Two 35
Assortment of Cheese, Smoked and Cured Meats
Served with Ciabatta

fish & seafood

All Fish and Seafood are served with Market Fresh
Vegetables and Risotto

Black Cod (Sable Fish) 59
A Delicate North Pacific Fish Glazed with Ginger Soy

Cheetos Crusted Salmon Filet 35
Baked Salmon Fillet, served with Avocado Remoulade

Georgian Bay Rainbow Trout 36
Glazed in Brown Butter & Served with Double Smoked
Bacon and Caper Berries

pasta

Rabbit & Wild Mushroom Ragout 29
Served on a Bed of Pappardelle Pasta with Caramelized Onions

Spaghettini Shrimp & Calamari 32
Shrimps, Calamari, White Wine, Garlic Parsley, Tomato Coulis

Penne Primavera 23
Al dente Penne Pasta in a Tomato-Basil Sauce
Served with Zucchini, Rappini, Peppers, Carrots

meats

Pork Masala 32
Seared Pork Medallions in a Creamy Marsala Sauce with
Sautéed Mushrooms and Pappardelle Pasta

Grilled Chicken Supreme 36
With Demi-Glace
Served with Seasonal Vegetables & Potato of the Day

Seared Duck Breast 45
Crusted with Black Currant & Thai Chili
Served with Cilantro Lime Dressing, Seasonal Vegetables &
Potato of the Day

Chargrilled 12 oz Striploin Steak 43
With Caramelized Onions & Chipotle Lime Chimichurri
Served with Seasonal Vegetables & Potato of the Day

Chargrilled 14 oz Striploin Steak 57
With Caramelized Onions & Chipotle Lime Chimichurri
Served with Seasonal Vegetables & Potato of the Day

Rack of Lamb 55
Handcrafted Beer Mustard & Panko Crusted Rack
Chargrilled & Served with a Clear Lake Porter Demi-Glace,
Seasonal Vegetables & Potato of the Day



Taxes & Gratuities Are in Addition. Notify Your Server of Any Allergies. Automatic Gratuity of 18%
Will Be Added to Parties of 8 Or More.