

SEASON SIX

APPETIZERS

East Coast Oysters with shallot mignonette, lemon and fresh horseradish
- half dozen \$24, nine \$36, dozen \$48 GF

Grilled garlic shrimp with foraged wild leek chimichurri \$18 GF

Fried Cerignola olives stuffed with Calabrian sausage, lemon garlic aioli and marinara \$12

Fresh cut russet potato frites with herbed fleur de sel and Dijon aioli \$12
-add brisket Bourguignon and Quebec cheese curds +\$18 GF

4oz Beef Tartare with grilled bread and traditional accompaniments \$26 AGF

Golden garden Gazpacho \$12 GF AV

Mexican street corn Queso Fundido \$16 GF VG
- add 4oz lobster +\$23
-add chorizo +\$6

Tartlette of asparagus, bacon and Delice de Bourgogne \$16

Fireside Ratatouille \$16 GF V
-add burrata +\$10

Caesar Salad with gem lettuce, focaccia croutons, Parmigiano Reggiano, double smoked bacon and lemon \$17 AGF
-add grilled shrimp or chicken +\$8

ENTREES

Salad Niçoise with seared tuna, grilled shrimp and poached lobster \$45 GF

Rigatoni Diavola with spicy Calabrian chilli and 'Nduja rosé sauce, finished with Parmigiano Reggiano \$26 AGF
-add burrata +\$10 or chicken +\$8

Lobster Spaghetti with lemon butter, Atlantic lobster, parsley, basil and roasted red peppers \$40 AGF

Pan roasted Chicken Suprême with fireside ratatouille and pesto \$32 GF

10oz Beef Striploin and herbed frites, served with roasted garlic butter and Dijon mayo \$50 GF

Beef Brisket Bourguignon with lardons, creamy pommes purée, maple glazed baby heirloom carrots \$36 GF

Mushroom spring pea risotto with grilled asparagus and crème fraîche \$26
GF VG AV

WINE

	Gls	Btl
WHITE		
Veneto Bianco. Italy	\$15	70
Pinot Grigio. Glera		
Pardevalles Blanco. Spain	\$16	75
Albarin		
Pearce Predhomme. South Africa	\$17	80
Chenin Blanc		
ROSÉ		
Tornatore Etna Rosato. IT	\$20	95
Nerello Mascalese		
ORANGE		
20.000 Leguas. Spain	\$15	70
Chardonnay. Viura. Verdejo		
Leaning Post Clockwork. ON	\$17	80
Sauvignon Blanc		
RED		
Veneto Rosso. Italy	\$16	75
Corvina. Merlot. Cabernet		
The Farm Black Label. ON	\$17	80
Pinot Noir		
Domaine Frédéric Brouca. France	\$18	90
Carignan. Grenache. Syrah		
SPARKLING		
Crémant du Jura. France	\$16	75
Chardonnay		
Tarlant Brut Champagne. France	\$150	
Chardonnay. Pinot Noir		

DRAUGHT

- Pitchers \$28-34

Madri Spanish Style Lager	\$ 12
L'Apocalypso Hopped Belgian White	\$ 12
Birra Moretti Blonde Lager	\$ 12
Miller Lite	\$ 10
Great Lakes Session IPA	\$ 10
Woodhouse Pilsner	\$ 10
Niagara Cider Co. Dry Cider	\$ 12
Seasonal Rotating Beer	\$ 12
(ask your server)	