

# SEASON SIX

## SMALL AND SHAREABLE

Gently warmed Bella Di Cerignola olives and almonds in roasted garlic oil \$10

Half dozen East Coast Oysters, shallot mignonette, lemon and fresh horseradish \$24

Muhammara dip with grilled focaccia and fresh vegetables \$16

Sesame fried eggplant with smoked chilis, Salsa Verde, cilantro, lime crema and pickled onions \$16

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

Asiago, spinach and artichoke dip with grilled focaccia \$15

Burrata with Risotto verde \$24

Grilled Asparagus with lemon tahini, Zhug, pomegranate, quinoa tabbouleh and feta cheese \$21

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

Grilled garlic shrimp with chimichurri \$16

## MAINS

Seasonal Salad with spring peas, asparagus, eggplant, walnuts, roasted peppers, tomatoes and chickpeas with a Dijon apple cider vinaigrette \$24  
-add grilled chicken +\$2 or burrata +\$4

Atlantic Lobster Bucatini with sweet peas, semi dried tomatoes, roasted red peppers, saffron and cream \$40

Rigatoni Diavola with spicy Calabrian chili and 'nduja rosé sauce, finished with Parmigiano Reggiano \$26

Chicken Suprême with roasted spring vegetables and Risotto verde \$32

10oz Canadian Prime beef striploin with sautéed spinach and herbed new potatoes, served with Beurre Maître D \$60

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

Portobello mushroom 'Al Pastor' with spring peas, asparagus, spanish rice, and a trio of salsas \$30

## WINE

	Gls	Btl
<b>WHITE</b>		
Veneto Bianco. Italy	\$ 14	70
Pinot Grigio. Glera		
Pardevalles Blanco. Spain	\$ 15	75
Albarin		
Pearce Predhomme. South Africa	\$ 16	80
Chenin Blanc		
<b>ROSÉ</b>		
Fortitudo Cerasuolo Rosé. Italy	\$ 15	75
Cerasuolo d'Abruzzo		
<b>ORANGE</b>		
20.000 Leguas. Spain	\$15	75
Chardonnay. Viura. Verdejo		
Leaning Post Clockwork. ON	\$16	80
Sauvignon Blanc		
<b>RED</b>		
Veneto Rosso. Italy	\$ 15	75
Corvina. Merlot. Cabernet		
Hidden Bench Bistro. ON	\$ 16	80
Pinot Noir		
Domaine Frédéric Brouca. France	\$ 17	85
Carignan. Grenache. Syrah		
<b>SPARKLING</b>		
Crémant du Jura. France	\$ 15	80
Chardonnay		
Tarlant Brut Champagne. France	\$150	
Chardonnay. Pinot Noir		

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## DRAUGHT

-Pitchers \$20-25

Woodhouse Pilsner	\$ 8
Woodhouse Lager	\$ 8
Woodhouse Nordic Pale Ale	\$ 9
Hendersons Best	\$ 9
Great Lakes Light	\$ 8
Great Lakes Vienna Lager	\$ 8
Niagara Cider Co. Dry Cider	\$ 9
Seasonal Rotating Beer	\$ 9
(ask your server)	