



## Appetizers

### **Hearts of Romaine Caesar Salad 10**

Applewood Smoked Bacon  
Shaved Reggiano | Crostini  
Traditional Roast Garlic Dressing

### **Spring Garden Salad 9**

California Greens | Heirloom Carrots | Beets  
Aged Sherry Vinaigrette

### **Pan Seared Muskoka Trout Salad 14**

Baby Arugula | Sun Dried Cherry | Roasted Pecans  
Applewood Smoked Bacon  
Champagne Vinaigrette

### **Grilled Spring Asparagus 14**

Prosciutto di Parma | Ontario Burrata  
Port Balsamic Reduction

### **P.E.I. Mussels Meuniere 14**

Sauvignon Blanc Herb Butter Fumet  
Grilled Baguette

### **Saffron Arancini 10**

Fontina Filled | San Marzano Tomato Ragu

### **Artisan Charcuterie Board For Sharing 25**

Selection of Artisan Salumi and Cheese  
Dwarf Truffle Peaches | Mostarda

## Feature Specials

### **Pan Seared Ontario Pickerel Filet 28**

Spring Vegetable Nage

### **Seafood Paella 23**

Mussels | Calamari | Shrimp | Sea Scallops | Chorizo  
Saffron Scented Arborio Rice

### **Gnocchi Piemontese 14**

Hand Rolled Potato Dumplings | Caramelized  
Onion | Speck | Sage Brown Butter

### **House Made Egg Tagliatelle 17**

Braised Short Rib Ragu

## Entrée

### **Grilled USDA Prime Striploin 38**

10 oz 32-day age – Greater Omaha

### **Pan Roasted Beef Tenderloin 35**

8 oz 32-day age – Canadian Angus

### **Cabernet Slow Braised Canadian Lamb Shank 28**

16 oz bone in – Alberta

### **Grilled Citrus Marinated Cornish Hen 14**

8 oz semi boneless – Ontario

## Accompaniments

Truffle Parmigiano Frites 8

Hand Cut Russet Fries 4

Pancetta Fried Brussel Sprouts 6

Grilled or Steamed Ontario Asparagus 4

Seasonal Vegetable Medley 4

Yukon Potato Mashed 4

Sweet Potato Fries 4

Woodland Mushroom Sauté 8

Panko Onion Rings 4

Spring Garden Salad 5

Caesar Salad 5

## Thin Crust Pizza

### **Woodland Mushroom 18**

Sauté of Oyster-Shemji-Cremeni Mushrooms  
Parmigiano Reggiano Cream | Fresh Arugula

### **Margherita 14**

Fiore di Latte | Basil  
San Marzano Tomato

### **American 16**

Pepperoni | Woodland Mushroom | Red Pepper  
San Marzano Tomato

### **Caramelized Pear 15**

Caramelized Bartlett Pear | Arugula  
Gorgonzola Cream | Port Balsamic Reduction

Please advise your server of any food sensitivity or allergy

Executive Chef Domenic Grimaldi, C.C.C.