

SALADS

CAESAR

Crisp romaine lettuce tossed in our in house Garlic Caesar dressing meddled with herb roasted croutons + baked pancetta bacon crisps + lemon wedge garnish 10

VILLAGE GREEK

Rustic cut Feta cheese triangles, cucumbers, gourmet tomatoes, Kalamata olives, red onions, pepperoncini + sweet bell peppers. Drizzled with an oregano + lemon infused olive oil vinaigrette 12

SPINACH

Baby spinach tossed in a maple + balsamic mayo with grated Mozzarella, toasted pecans + mini heirloom tomatoes, finished with sautéed mushrooms, caramelized red onion + candied bacon 16

GRILLED VEGETABLE

Grilled zucchini, sweet bell peppers, roasted heirloom beets + baked Portobello mushroom wheel with goat cheese, served warm over mixed greens with balsamic vinaigrette 17

SPECIALTY BREADS

GORGONZOLA, PEAR & PROSCIUTTO CROSTINI

Gorgonzola Blue cheese, Sherry wine poached pear slices, prosciutto ham + baby arugula drizzled with a honey + white balsamic reduction

Half 8 Full 14

CAPRESE BRUSCHETTA BREAD

Marinated Roma tomatoes, red onions, Bocconcini + Parmesan cheese, seasoned with sea salt + cracked pepper, kissed with a basil steeped olive oil

Half 7 Full 12

PORTOBELLO MUSHROOM CROSTINI

Basil + Cashew Pesto infused goat cheese, roasted sweet red peppers + diced sautéed Portobello mushrooms, drizzled with a raspberry balsamic coulis

Half 8 Full 14

* Please inform us of your food allergies before ordering*
We cannot guarantee but will take the necessary precautions to accommodate and to reduce the risk

APPETIZERS

SOUP

Created daily, combining the freshest ingredients with homemade stocks or broths, garnished + served piping hot

BAKED PORTOBELLO MUSHROOM

Oven baked portobello mushroom stacked with seasonal grilled + roasted vegetables, artisan cheese + meat protein
- changes nightly

14

PROSCIUTTO WRAPPED BOCCONCINI

Oven baked Bocconcini cheese wrapped with prosciutto ham, nestled on a bed of radicchio + spring mix lettuce drizzled with basil oil + raspberry balsamic coulis
- served with garlic bread

14

MAPLE PECAN BRIE

Oven Baked wheel of Ontario Brie cheese, layered with a sundried tomato tapenade, finished with a toasted pecan crumble + maple syrup drizzle
- served with baked pita wedges

17

BEEF CARPACCIO

Thin sliced aged raw Certified Angus Beef tenderloin, drizzled with basil oil + balsamic vinegar served with marinated mushrooms + caper berries aside shaved Parmigiano Reggiano + baby arugula
- served with garlic bread

19

CRÊPE ESCARGOT

Jumbo escargot in a toasted cashew, basil + sundried tomato pesto cream sauce, delicately wrapped in a crêpe and garnished with balsamic laced field greens
- served with garlic bread

15

MEDITERRANEAN CALAMARI

Marinated tender squid tubes, pan seared in lemon + olive oil spiked with diced roma tomatoes, basil, dill, red onions, capers + hot peppers aside baby arugula with lemon garnish
- served with garlic bread

16

CAJUN SHRIMP

Jumbo Tiger Shrimp lightly dusted with Cajun seasoning + cast iron seared, paired with a black bean, sweet corn + tomato salsa served on spring mix, garnished with sliced avocado and honey, lime + cilantro aioli drizzle
- served with baked pita wedges

18

MAINS

VEAL ALPINI

Lightly floured milk fed Veal Scaloppini, sautéed in a Pinot Grigio white wine + lemon aglio e olio sauce meddled with diced leeks, shallots, garlic, cremini mushrooms + fresh Italian parsley 26

PORK CHOP ROYAL

Grilled 12 oz. Frenched Ontario Pork Rib Chop, pooled in a Sortilege Maple Whiskey, poached pear + sage butter demi glaze garnished with a dried cranberry + goat cheese compound butter 27

SUPREME CHICKEN MARSALA

Oven roasted Supreme Breast of Chicken, stuffed with Fruilano cheese, prosciutto ham + asparagus, pooled with a Marsala Wine cream sauce infused with garlic, onions + cremini mushrooms 26

DRUNKEN SHRIMP

Seared Jumbo Tiger Shrimp, finished scored on the grill, paired with a Tequila, coconut oil + Agave syrup reduction meddled with sauteed red onions, garlic, sweet bell peppers + baby spinach 32

LAMB TENDERLOIN

New Zealand Lamb Tenderloin seasoned + grilled to medium rare, pooled with a Merlot red wine + roast shallot demi glaze spiked with dried black cherries + fresh mint 36

8 oz. FILET MIGNON

Seasoned & grilled supremely aged Certified Angus Beef Tenderloin wrapped with double smoked bacon + fresh rosemary spear 42

12 oz. STRIPLOIN STEAK

Succulent & supremely aged Certified Angus Beef Striploin Steak, In house seasoned + diamond mark grilled to perfection 39

* All mains served with nightly choice of rice or potato
+ fresh sautéed seasonal vegetable medley

COMPLIMENT YOUR STEAK

Red wine, Dijon + Rosemary Green Peppercorn Cream	6
Button Mushroom Skillet	8
Sautéed Jumbo Tiger Shrimp	10
Port Wine Caramelized Red Onions	5

PASTA

PENNE PANCETTA & GORGONZOLA

Penne noodles in a rich Brandy + Gorgonzola blue cheese cream sauce, meddled with sliced pancetta bacon, sautéed shallots, garlic, fresh basil, cremini mushrooms + asparagus spears

Half 17
Full 22

PESTO SHRIMP LINGUINE

Linguine noodles tossed in a White Wine aglio e olio spiked with a sundried tomato, basil + cashew pesto, double smoked butcher`s bacon + baby spinach, finished with pan seared Jumbo Tiger shrimp

Half 19
Full 28

WILD MUSHROOM + RICOTTA RAVIOLI

Tender Ravioli stuffed with Ricotta cheese and Red Wine + herb braised wild mushrooms, tossed in a rustic sundried tomato, prosciutto ham, diced onion + garlic cream sauce finished with grilled asparagus spears

Half 18
Full 24

SPICY MEDITERRANEAN BEEF LINGUINE

Linguine Pasta tossed in a spicy tomato arriabiatta sauce, combining seared strips of Certified Angus Beef, grilled artichokes + zucchini + roast shallots, garnished with a fresh basil, Kalamata olive + crumbled feta cheese salad

Half 18
Full 26

SMOKED DUCK PENNE

Penne noodles in a brandy + thyme cream sauce meddled with dried cranberries + shitake mushrooms, fanned with a sliced smoked + peppered duck breast with green scallion garnish

Half 18
Full 26

* Prices do not include HST *

For group booking of 8 or more guests, a 17% gratuity will be added to the total bill. Due to time restraints and in consideration of servicing our other patrons, individual cheques cannot be accommodated.