

Salads & Breads

Village Greek Salad

Rustic cut Feta cheese triangles, cucumbers, gourmet mini heirloom tomatoes, Kalamata olives, red onions wheels, pepperoncini + sweet bell peppers.

Drizzled with a lemon + oregano vinaigrette

14

Warm Spinach Salad

Baby spinach tossed in a maple + balsamic mayo with grated Mozzarella, candied pecans + dried cranberries, topped with sautéed mushrooms, caramelized red onion + double smoked bacon

18

Feeling Blue & Dis (Pear) Salad

Mixed greens tossed in a honey Dijon vinaigrette, meddled with gorgonzola blue cheese, poached Asian pear, prosciutto ham crisps + candied walnuts

17

Caesar Salad

Crisp ripped Romaine hearts tossed in our homemade garlic & lemon Caesar aioli, complimented with homemade herbed croutons, baked prosciutto ham crisps+ lemon wedge garnish

13

Tuscan White Bean Crostini

Sautéed white beans with garlic + sage, mini heirloom tomatoes, grated parmesan cheese + prosciutto ham shatter, kissed with a basil steeped olive oil

Half 9 Full 16

Portobello Mushroom Crostini

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

Half 9 Full 16

Smoked Salmon Crostini

Baked garlic bread layered with lemon zest + dill goat cheese, pickled red onions, brined capers + Atlantic smoked Salmon, complimented with a sundried tomato citronette

Half 10 Full 18

Appetizers

Crepe Escargot

Jumbo escargot in a cashew, basil + sundried tomato pesto cream sauce, delicately wrapped in a crêpe, garnished with balsamic laced field greens
+ garlic crostini

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 + garlic crostini

19

Prosciutto wrapped Bocconcini Balls

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

16

Mediterranean Calamari

Marinated tender squid rings, pan seared with olive oil, roasted mini heirloom
tomatoes, citrus zest, fresh basil & dill, red onions, capers + red chili flakes
aside baby arugula, lemon wedge garnish + garlic toasted pita bread

16

Honey Bourbon Peach & Pecan Brie

Brie Cheese wheel baked with bourbon + sage poached peach preserves
+ candied pecans, drizzled with artisan honey + cinnamon sugar butter toasted
pita bread

16

Sake Butter Scallops & Pork Belly

Cast iron crisp Jumbo Digby Scallops & Ontario Pork Belly, pooled with a
Sake brown butter pan sauce, paired with a ginger, wasabi + green pea puree,
drizzled with a sweet soy reduction + garlic crostini

22

* 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.

Mains

Veal Caprese

Lightly floured milk fed Veal Scaloppini, sautéed in a Pinot Grigio wine
+ lemon basil aglio e olio with shallots, mini heirloom tomatoes,
Bocconcini cheese, kalamata olives + capers

28

Supreme Chicken Marsala

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

27

Drunken Shrimp

Seared Jumbo Pacific White Shrimp, finished scored on the grill, paired with a
Tequila, coconut oil + agave syrup reduction meddled with sautéed red
onions, garlic, sweet bell peppers + baby spinach

34

Pork Rib Chop

Seasoned + Grilled 12 oz Frenched Ontario Pork Rib Chop,
Sortilege Maple Whiskey, shallot + sage cream sauce, complimented with a
dried cranberry, rosemary, candied walnut + goat cheese compound butter

28

Lamb Tenderloin

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

39

Grilled 8 oz. Filet Mignon *minimum 35 day aged*

(bacon wrapped + fresh rosemary spear)

45



Grilled 12 oz. Striploin Steak *minimum 45 day aged*

42

Peppercorn Cream 6 Mushroom Skillet 8 Jumbo Shrimp (3) 10

We only serve Supremely Aged Certified Angus Beef

Pasta

Shrimp & Scallop Linguine

Linguine noodles tossed in a White Wine aglio e olio spiked with a basil + cashew pesto, roast heirloom tomatoes, shallots, lemon zest + baby arugula with pan seared Jumbo Pacific White Shrimp & Digby Scallops

34

Wild Mushroom Ravioli

Tender Ravioli stuffed with Red Wine & herb braised wild mushrooms + Parmigian cheese, tossed in a sundried tomato, garlic + onion cream sauce finished with arugula, prosciutto ham crisps + shaved Grana Padano

28

Duck Confit Penne

Penne noodles in a Brandy, orange + thyme cream sauce meddled with dried cranberries + shitake mushrooms, topped with a slow roasted leg of Muscovy Duck Confit with diced green scallion garnish

30

Grilled Vegetable Linguine

Linguine noodles tossed in fresh tomato marinara sauce with grilled zucchini, artichokes, bell peppers, onions, garlic, arugula, Kalamata olives + sautéed Cremini mushrooms with a feta cheese crumble & lemon oregano drizzle

26

Penne Gorgonzola

Penne noodles tossed in a white wine cream sauce spiked with fresh basil, asparagus spears, double smoked bacon, sautéed diced white onions, roasted garlic & Gorgonzola blue cheese

26

Lamb Shank Linguine

Slow Braised 16 oz. New Zealand Lamb Shank, pooled with a natural au jus reduction, paired with Linguine noodles in a Brandy, rosemary, stone ground Dijon, roast shallot, heirloom tomato + Cremini mushroom cream sauce

34

* Prices do not include HST *

For group booking of 8 or more guests, an 18 % gratuity will be added to the total bill. Due to time restraints and in consideration of servicing our other patrons, individual cheques are not recommended