

Vintages

Daily Kettle

Reflection of the season, with the freshest local ingredients

Hearts of Romaine

Crisp romaine lettuce, double smoked bacon, fresh parmesan curls, herb croutons, and house made dressing.

House Smoked Salmon Salad

Artisan greens, topped with house smoked salmon, cucumber, avocado, pumpkin and sesame seeds, with a maple vinaigrette

Phyllo Wrapped Brie

Baked Camembert wrapped in flaky phyllo pastry. Served with a cranberry and toasted pecan compote, and assorted crostini

Grilled Shrimp Skewer

Served with a duo of Mediterranean and Asian inspired dips

Fresh Herb Gnocchi

Housemade pasta, served in a mushroom ragout, topped with shaved parmesan and balsamic reduction

*Guests on a 4 course meal package, may choose an appetizer,
Soup or salad, a main course and a dessert (surcharges may apply).*

Classics

Grilled 15oz Beef Ribeye

Triple AAA, bone in ribeye. Served with mixed potato frites, market vegetables, and a port wine demi-glace

Chicken Supreme

Pan seared to perfection. Stuffed with cranberries, cashews, and goat cheese. Served with smoked bacon risotto, market vegetables, and snipped tarragon pan jus

Bombay Curried Root Vegetables

Vegan coconut vegetable curry served with jasmine rice, grilled naan, and cucumber relish

Oven Roasted Lamb Rack

Rosemary scented, served with smashed potatoes, roasted vegetables and smoked garlic pan jus

Seafood Linguine

Seared shrimp and scallops on a bed of fresh pasta, tossed in a pesto and red pepper sauce

Pan Seared Ontario Trout

7 oz. trout served with a fried caper beurre blanc, shoe string frites, and fresh arugula salad

Bacon Wrapped Beef Tenderloin

Angus beef tenderloin grilled to perfection. Served with smashed potatoes, market vegetables and grainy Dijon jus

GF- Gluten Free

V- Vegan

**Please note tables of 8 or more are subject to an 18% gratuity charge.*