

VINTAGES



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CHEF'S DAILY KETTLE

SEASONALLY INSPIRED SOUP / MADE FRESH DAILY
12

CAESAR WEDGE SALAD

HEARTS OF ROMAINE / MAPLE-SMOKED BACON GRANO PADANO / GRILLED ROSEMARY FOCACCIA HOUSE-MADE DRESSING

20

HEIRLOOM ROASTED BEET SALAD

ARUGULA / KALE / ROMAINE / CHERRY TOMATOES / PECANS RED ONION / GOAT CHEESE / BLUEBERRIES / BALSAMIC HOUSE CRANBERRY VINAIGRETTE

20

EAST COAST SCALLOP RISOTTO

BLACKENED SCALLOPS / SAFFRON GREEN PEA RISOTTO SMOKED PAPRIKA OLIVE OIL

24

PHYLLO WRAPPED BAKED BRIE

BALA CRANBERRY CHUTNEY / PISTACHIO CRUMBLE SERVED WITH CROSTINIS

23

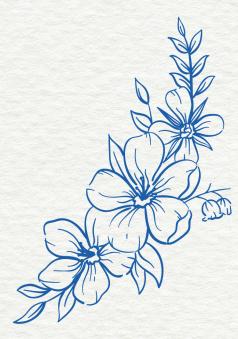
ADDITIONAL PROTEINS

SHERWOOD SMOKED TROUT/12
GRILLED CHICKEN BREAST/11
GRILLED SALMON FILLET/16
TIGER SHRIMP/14





TAXES & GRATUITY NOT INCLUDED
PRICES SUBJECT TO CHANGE
18% GRATUITY ADDED TO GROUPS OF 8+





ENTRÉES

ROASTED ONTARIO RACK OF LAMB

TOASTED FIVE SPICE CRUSTED LAMB
MASHED POTATO / MARKET VEGETABLES / MINT CHIMICHURI
58

GRILLED BEEF TENDERLOIN

70Z AAA GRILLED TENDERLOIN / ROASTED GARLIC CONFIT BLACKBERRY GLAZE / MASHED POTATO / MARKET VEGETABLES 58

CAST IRON PAN SEARED STRIPLOIN

100Z PREMIUM BEEF STRIPLOIN / GRILLED ASPARAGUS
KETTLE CHIPS / CREAMY BROWN BUTTER / BALSAMIC REDUCTION
58

APPLEWOOD SMOKED CHICKEN & SHRIMP RIGATONI

SHERWOOD SMOKED CHICKEN / ASIAGO CHEESE SPINACH-BASIL PESTO CREAM / BLACK PEPPER DURUM WHEAT RIGATONI PASTA

43

OVEN BAKED SALMON PROVENCE

CITRUS LEMON BUTTER / PUMPKIN SEED BASMATI RICE
BLEND OF HERBS / ASPARAGUS SPEARS
45

VEGAN HARVEST PASTA

CORN PENNE PASTA / SPICED TOMATO & PEPPER RAGU SPINACH / ROASTED MUSHROOMS / MARKET VEGETABLES 45

BRAISED OSSO BUCO

SLOW BRAISED BEEF SHANK / ZESTY GREMOLATA
ROASTED CAULIFLOWER SAFFRON RISOTTO
54



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