



Menu

AVAILABLE 11am-3pm & 5pm-8:30pm

STARTER

Soup of the day

14

Classic Caesar

Parmesan grated, crouton chips, smoked bacon.

16.95

Insalata Caprese

Baby arugula, fresh buffalo mozzarella, roma tomatoes, pesto, balsamic glaze

16.95

Pickled Beet and Goat Cheese

Pickled beets, pickled onions, maple glazed walnuts, goat cheese, pears, honey cider vinaigrette.

17.95

Italian Garden Greens

Shredded carrots, radish disc, grape tomatoes, fennel, raspberry dressing.

17.95

ADD ONS:

Grilled salmon- CAD 13.95 | Grilled chicken- CAD 10.95 |

Garlic shrimps (6 pcs)- CAD 11.95



MAIN

Spinach Agnolotti

Mushroom cream sauce, micro greens, goat cheese.
31

Roasted Squash Risotto

Seasonal vegetables, baby arugula, parmesan.
33

Lemon- Maple "Canadian Salmon"

100-acre vegetables, roasted potatoes, red pepper coulis.
44

Pan Seared Halibut

Peas and shallots bonne femme, Coconut -turmeric sauce
47

Chicken A'la Grecque

Herb marinated chicken supreme, Spaghetti with tomato sauce.
39

AAA Grade 10oz NY striploin

Seasonal vegetables, peppercorn sauce.
44

Farm raised 8 oz AAA Beef tenderloin.

Provincial crumb, pan Au jus.
59

Angus Beef Burger with fries

Ontario angus ground beef, herbed aioli, arugula, slice tomatoes,
giardiniera, brioche bun.
38

Chefs Special Indian Curry Bowl

Chicken- CAD 34 Veg -CAD 32
Basmati rice, naan, yogurt.

DESSERT

Classic tiramisu
Double Chocolate Mousse Cake
Berry Cheesecake
Warm Apple Crisp
CAD- 9