

# Dinner Menu

"Farm-to-Table Cuisine"

## Starters

White Onion Soup with Chive Oil & Roasted Garlic Gremolata  
-14-

Local Heirloom Tomato & Basil Salad with 'Quiet Acres' Peaches  
Niagara Sherry Vinaigrette and 'Monforte' Dairy Fresco Cheese  
-17-

Roasted Sea Scallops with 'Pingue' Chorizo, 'Quiet Acres' Sweet Corn  
Red Onion, Chilies, Lime & Cilantro Crema  
-23-

Beef Tartare with Roasted Hazelnut Mayonnaise  
Sourdough Crostini, Pickled Shallots, "Linc Farms" Egg Yolk  
-22-

Housemade Potato & Herb Gnocchi with "Marc's" Summer Mushrooms  
Swiss Chard, Shaved Toscano Cheese  
-18-

## Mains

Roasted Heritage Chicken Breast with Lyonnaise Potato  
Summer Vegetables, Crispy Pancetta, Caramelized Onion Jus  
-36-

Pan Roasted Halibut with Cherry Tomato & Foccacia "Panzanella" Salad  
Pickled Red Onion, White Anchovies, Basil, Roasted Garlic Aioli  
-44-

Pan Roasted "Cumbrae' Farms" Pork Loin & Crispy Belly with Honey & Chili Glazed Corn Bread  
Sweet Corn Puree & "Kozliks" Mustard Jus  
-42-

Seared "Icy Waters" Arctic Char with Buttered Nova Scotia Lobster  
Fingerling Potato, Roasted Tomato & Fennel Broth  
-38-

Roasted "VG Meats" Beef Striploin (*Served Medium Rare*) with Truffled Potato Rosti  
Wild Mushrooms, Red Wine Jus, Shaved Summer Truffle  
-46-

## Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise  
-10-

Selection of House-made & Local Charcuterie with Condiments & Toast  
-26-

Housemade Bread with Baco Noir Balsamic Vinegar & Soybean Oil  
-6-

*Vegetarian & vegan menu available upon request  
Please inform your server of any dietary restrictions or allergies  
A discretionary gratuity of 18% will be added to tables of six or more guests*