



Lunch Menu

Starters

Maple Roasted Butternut Squash Soup, Candied Pecan & Sage Crumble
-16-

Chardonnay Steamed P.E.I. Mussels, Fennel Pollen Cream, Grilled Bread
-21-

Pan Seared East Coast Scallops, Roasted Pork Belly, Apple & Raisin Chutney
-24-

Ohme Farms' Salad Greens, Radish, Toasted Walnuts, Smoked Cheddar, Crabapple Vinaigrette
-17-

Housemade & Local Charcuterie with Selection of Artisanal Cheeses
-40-

Main Course

Seared Atlantic Salmon, Smoked Tomato & Fennel Broth, Tiger Shrimp, Mussels
-38-

Duck Confit, Beluga Lentils & Bacon, Fried Duck Egg, Broccolini
-34-

Housemade Fettucine, Red Pepper and Pork Sausage Ragu, Parmesan
-29-

Lobster Club on Duck Fat Fried Sourdough, Double Smoked Bacon, Whipped Goat's Cheese
-42-

Grilled Ontario Beef Ribeye, Rosemary Frites, Marc's Autumn Mushrooms, Green Peppercorn Jus
-40-

Dessert

White Chocolate Panna Cotta with Sea Buckthorn
-12-

Sticky Toffee Pudding, Salted Caramel Ice Cream, Candied Pecans
-12-

Dark Chocolate & Hazelnut Tart with Buttermilk Sorbet
-12-

Vegetarian & Vegan options available upon request
This menu contains allergens including nuts and shellfish. Please inform your server of any dietary concerns

Thank you for joining us. We hope you enjoy your experience