



## Lunch Menu

### Starters

Carrot Soup, Hazelnut Dukkah, Honey Roasted Ohme Farms' Carrots

-16-

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

-21-

East Coast Scallops, Slow Roasted Pork Belly, Piccalilli, Golden Raisins

-24-

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

-18-

Housemade & Local Charcuterie with Selection of Artisanal Cheeses

-40-

### Main Course

Daily Soup & Sandwich

-22-

Almond Crusted Northern Ontario Arctic Char, Confit Leek Cassoulet, Shallot Brown Butter

-38-

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

-34-

Housemade Fettucine, Tomato & Wild Mushroom Sugo, Truffle Pecorino

-29-

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

-42-

Grilled Ontario Beef Ribeye, Rosemary Frites, Green Peppercorn Jus

-40-

Beer Battered Fish & Chips with Lake Huron Whitefish, Tartar Sauce, Lemon

-21-

### Dessert

Chocolate Tart, Vanilla Bean Chantilly

-12-

Sticky Toffee Pudding, Salted Caramel Ice Cream, Candied Pecans

-12-

Lemon Almond Cake, Spiced Apple Compote, Cinnamon Ice Cream

-12-

Vegan options available upon request

This menu contains allergens including nuts and shellfish. Please inform your server of any dietary concerns