



Lunch Menu

Starters

Daily Soup

-16-

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

-21-

Local Beetroot, Hazelnut Praline, Whipped Upper Canada Ricotta, Sherry Vinaigrette

-20-

Local Salad Greens, Banyuls Vinaigrette, Candied Pecans & Blue Cheese

-18-

East Coast Scallops, Slow Roasted Pork Belly, Chili Crisp, Apple Vinaigrette

-28-

Housemade & Local Charcuterie with Selection of Artisanal Cheeses

-40-

Main Course

“Fish & Chips” Beer Battered Lake Huron Whitefish, Frites, Buttered Peas, Tartar Sauce

-28-

Tagliatelle, Autumn Mushrooms, Tarragon Cream, Poached Egg, Pecorino

-29-

Pork Schnitzel, Lemon Fennel Slaw, Caper & Mustard Seed Brown Butter

-30-

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

-42-

Beef Tenderloin, Truffle Potato Purée, Crispy Shallots, Sauce Bordelaise

-50-

Pan Seared Salmon, Leeks & Clams, Fingerling Potato

-34-

Dessert

Banana & Date Pudding, Vanilla Bean Ice Cream, Rhum Caramel

-14-

Chocolate Crèmeux, Toasted Hazelnut & Feuilletine Crumb, Espresso Ice Cream

-14-

Lemon Thyme Crème Brulée

-14-

Vegan options available upon request

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