



Lunch Menu

Starters

Daily Soup

-16-

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

-21-

Local Prosciutto, Compressed Melon, Arugula, Basil, White Balsamic

-24-

Ohme Farms' Bibb Lettuce, Local Strawberries, Pecorino, Candied Pecans, Lemon Vinaigrette

-22-

Housemade & Local Charcuterie with Selection of Artisanal Cheeses

-40-

Main Course

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

-28-

Ricotta Gnocchi, Wild Mushrooms, Truffle Cream

-29-

Lobster Club on Duck Fat Fried Pain de Campagne Bread, Smoked Bacon, Whipped Goat's Cheese

-49-

Atlantic Salmon, Twaites Farms' Asparagus, Caviar Beurre Blanc

-34-

Desserts

Honey & Bee Pollen Panna Cotta, Local Strawberries, Aged Balsamic, Strawberry Sorbet

-14-

Lemon Tart with Fennel Pollen Meringue

-14-

Selection of Housemade Sorbets with Almond Macaroons

-14-

Artisanal Selection of Cheese with Preserves

-28-

\$45 Two Course Prix Fixe Menu

Ever-Changing Two Course Menu Available Monday to Friday

Vegan options available upon request

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