



***Soup of the Day / French Onion Soup***

***or***

***Antioxidant Beet and Micro Greens Salad***

*Golden and Candy Cane Beets with Micro Greens, Daikon Radish,  
Ontario Goats Cheese and Champagne Vinaigrette*

***Or***

***Caesar Salad***

*Romaine Lettuce Leaves, House Made Caesar Dressing, Garlic  
Croutons, Aged Reggiano Parmesan Cheese and Pancetta Bacon  
Crisps*

***Appetizer:***

***Beef Carpaccio Crusted with Black Peppercorn.***

*With Fresh Horseradish Aioli, Baby Arugula, Shaved Reggiano  
Parmesan, Shallots, Baby Capers and Extra Virgin Olive Oil.*

***Or***

***House Smoked Brie***

*Lightly Fried Cherry and Applewood House Smoked Brie Cheese accompanied with  
Blackberry & Raspberry Compote*

***Or***

***Black Tiger Shrimp***

*Pan Seared with Garlic, Dill and Chardonnay Wine Sauce with  
Oven Baked French Baguette Crostinis*

***Mains:***

***Mixed Seafood Gratin***

*Sea Scallops, Crab and Shrimp in a Whiskey Chardonnay Cream Sauce . Topped with Melted  
Mozzarella Cheese, served with Seasonal Vegetables and Rice Pilaf*  
***Or***

***Chicken Ballotine***

*Stuffed with Ontario Goats Cheese Roasted Red Peppers and Organic Spinach. Served with  
Seasonal Vegetables, Garlic Mashed Potatoes and Cabernet Sauvignon Demi*

***Or***

***Wild Forest Mushroom Risotto***

*Wild Forest Mushrooms and Spring Onions in a Rich Creamy Risotto, Topped with Fresh  
Reggiano Parmesan Cheese and White Truffle Oil*

***Or***

***Surf and Turf***

*Grilled 8 oz AAA Flat Iron Steak and Shrimp Skewer with Seasonal Vegetables, Roasted  
Potatoes and Peppercorn Cream Sauce*

***Or***

***Australian Lamb Shank***

*Harissa Marinated Slow Braised Lamb Shank with Roasted Red Mashed Potatoes, Root  
Vegetables, Barossa Valley Shiraz Demi and Raisin Pepper Relish*

***Dessert:***

***Toasted Hazelnut Chocolate Brownie***

*Warm Homemade Chocolate Brownie topped with French Vanilla Ice Cream*  
***Or***

***New York Cheesecake***

*Served with a Raspberry Coulis and Fresh Chantilly Cream*

***Or***

***Crème Brulee***

*Silky Vanilla Cream with Caramel Crust and Fresh Berries*

***Coffee / Tea***

***1 Glass Each***

***White Selection: 8 oz glass of Stonechurch Sauvignon Blanc or Chloe Chardonnay***

***Red Selection: 8 oz glass of Santa Carolina Cabernet Merlot***

***Bon Appetite***