



DINNER MENU



MARTINIS & COCKTAILS

2.5 oz of spirit cocktail

DAILY COCKTAIL

HIGH HEELS

Orange Grey Goose, Alize, White & Red Cranberry Juice & Pineapple Juice

RED LIPS

Chilled Vodka with Muddled Fresh Raspberries & Champagne

POMEGRANATE KISS

Chilled Vodka with Pomegranate Liqueur and Rose Prosecco

STRAWBERRY NAGE

Strawberry Frappé with Absolut Citron Vodka & Champagne

RED HOUND

Absolut Ruby Red, Madagascar Vanilla Liqueur & Prosecco

STRICKLAND COCKTAIL

A perfect blend of Bloody Caesar and Bull Shot
(The Bull Shot is made with beef broth)

THE BENNETT

Bull Shot with Iceberg Vodka & a Dash of Lime

HORSERADISH THYME MARTINI

Absolut Vodka Infused with Horseradish & Garnished with a Sprig of Thyme

Cocktails \$ 10.95 - \$ 15.95

CAIPIRINHA

Cachaca Muddled With Limes & Simple Syrup

BLACK SALT MARGARITA

El Jimador Tequila, Fresh Lime Mix & Hawaiian Black Sea Salt

MINT JULEP

Knob Creek Bourbon with Muddled Mint & Fresh Lime Juice

HIGHLAND MARTINI

Frozen Vodka with a Touch of Single Malt Scotch Served Straight Up

KNOB CREEK MANHATTAN

Bourbon Manhattan made with Knob
Creek & Served with House Marinated
Cherries

CATCHER IN THE RYE

Canadian Club 12 year, Amontillado
Sherry, Poli Amaro, Grand Marnier &
Orange Zest

ESPRESSO MARTINI

Frozen Vanilla Stoli with a Perfect Shot
of Espresso & an Orange Twist

SPARKLING WINE BY THE GLASS

	3 oz	6 oz
Prosecco Col de Solici, Extra Dry, Veneto	6.00	12.00
Prosecco Rose, Santome, Valdobbiadene, Veneto	8.55	17.00

WHITE WINE BY THE GLASS

	3 oz	6 oz
Pinot Grigio "Fontamara" 2010, Terra d'Aligi	4.75	9.50
Cave Spring Riesling "Dolomite" 2009, Beamsville, Ontario	5.00	10.00
ORO Sauvignon Blanc 2008, Vineland Estate, Niagara	5.25	10.50
Cataratto, Carta d'Oro 2010, Cantine Rallo, Sicily	5.75	11.50
McManis Chardonnay 2010, San Joaquin Valley	6.75	13.50
Nautilus Sauvignon Blanc 2010, Marlborough, New Zealand	7.50	15.00
Auxerrois Vieilles Vignes 2009, Albert Mann, Alsace	7.75	15.50
Chablis "Carre de Cesar" 2009, Chateau Maligny, Burgundy	8.50	17.00

RED WINE BY THE GLASS

	3 oz	6 oz
Chianti Colli Senesi 2009, Geografico, Italy	5.25	10.50
Valpolicella 2010, Grotta Del Ninfeo	5.50	11.00
Primitivo "Criteri" 2008, Schola Sarmanti, Puglia	6.00	12.00
Domaine Magellan (Syrah/Grenache/Carignan) 2008, Languedoc	6.00	12.00
Grayson Cellars Cabernet Sauvignon 2009, California	6.25	12.50
Castle Rock Pinot Noir 2009, Mendocino	6.50	13.00
Yosemite Foothills Merlot 2007, California	6.50	13.00
McManis Petite Sirah 2009, San Joaquin Valley	6.75	13.50
Ripasso Della Valpolicella 2009, Monte Zovo	7.00	14.00
ORO Cabernet 2009, Vineland estate, Niagara	8.00	16.00

SINGLE MALT SCOTCHES

Glenmorangie 10 years, Highland	9.50
Highland Park 12 years	10.00
Karuizawa 8 years, Japan	12.00
Highland Park 15 years	13.00
Glenlivet 12 years	13.00
Balvenie 12 years	16.00
Talisker 10 years, Skye	16.00
Lagavulin 16 years	24.00
Macallan 10 years, Highland	11.00
Macallan 12 years	13.50
Macallan 18 years	38.00
Macallan 21 years, Fine Oak	48.00
Macallan 25 years	58.00

SHERRY

San Leon Manzanilla Argueso	6.00
Pedro Ximenex Argueso	6.00
East India Solera Lustau, Sweet	7.00
Palo Cortado Almacenista Lustau, Off Dry & Rich	9.00
Papirusa Manzanilla Lustau	9.00
Apostoles Palo Cortado 30 years, Gonzalez Byass	9.00
Palo Cortado Peninsula Lustau	9.00
Oloroso Don Nuno Lustau	9.00
Pedro Ximenez Murillo	9.00

TEQUILA (1.25oz)

Cabo Wabo Reposado	15.00	Herradura Anejo	9.00
Los Arango Reposado	13.00	Mezcal Javal de Berrio	9.00

ALL SUGGESTED WINES ARE AVAILABLE BY THE GLASS.

IT WOULD BE OUR PLEASURE TO SUGGEST WINES BY THE BOTTLE TO SUIT YOUR VARIED CHOICES.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES YOU HAVE OR MODIFICATION YOU DESIRE

PLEASE NOTE THAT ALL SHARED PLATES ARE SUBJECT TO A \$10.00 PER GUEST CHARGE

APPETIZERS

DAILY SOUP

Priced Daily

Suggested Daily Sherry

SALUMI BOARD

A selection of house cured & Niagara meats with homemade pickles & preserves

\$17.95

White: Cave Spring Riesling "Dolomite" 2010, Beamsville, Ontario

Red: Domaine Magellan (Syrah/Grenache/Carignan) 2008, Languedoc

GRILLED CIABATTA PANZANELLA

Grilled bread salad with chorizo, buffalo mozzarella, variegated cherry tomatoes
and a roasted garlic balsamic vinaigrette

\$18.95

White: Nautilus Sauvignon Blanc 2010, Marlborough, New Zealand

Red: Castle Rock Pinot Noir 2009, Mendocino

ARUGULA SALAD

Preserved mushroom, marinated artichokes, caper berries,
roasted garlic, Grana Padano and Sherry vinaigrette

\$14.95

Lustau Dry Oloroso Sherry

GRILLED ROMAINE

House cured pancetta, grainy mustard croutons, creamy bacon dressing and Grana Padano

\$14.95

White: Catarratto Carta d'Oro 2010, Cantine Rallo, Sicily

SWEET BABY SHRIMP

Garlic butter sauce, variegated cherry tomato, scallion
and double smoked bacon hollandaise

\$17.95

White: Nautilus Sauvignon Blanc 2010, Marlborough, New Zealand

CRISPY CALAMARI

Lightly battered calamari with house apple slaw, spiced chorizo
and roasted vegetable puree

White: Cave Spring Riesling "Dolomite" 2010, Beamsville, Ontario

\$16.95

WINTER HERB GNUDI (NAKED RAVIOLI)

Braised rabbit with roasted winter vegetables, woodland mushroom,
and crisp sage

\$15.95

White: Chablis "Carre de Cesar" 2009, Chateau Maligny, Burgundy

Red: McManis Petite Sirah 2009, San Joaquin Valley

PASTA

RICOTTA GNOCCHI

Duck confit, local mushrooms, wilted spinach, maple sherry cipollini
and Grana Padano

\$24.95

White: Catarratto Carta d'Oro 2010, Cantine Rallo, Sicily

Red: Ripasso Della Valpolicella 2009, Monte Zovo

HOUSE MADE SAUSAGE TAGLIATELLE

Nagano pork sausage, chimichurri, roasted peppers and fresh herbs

\$22.95

White: Pinot Grigio "Fontamara" 2010, Terra d'Aligi

Red: Primitivo "Criteri" 2007, Schola Sarmanti, Puglia

BAKED PENNE

A four-nut ragout, buffalo mozzarella and fresh herb

\$22.95

White: Auxerrois Vieilles Vignes 2009, Albert Mann, Alsace

Red: Grayson Cellars Cabernet Sauvignon 2009, California

BUCATINI CARBONARA

Guanciale, variegated cherry tomato, fresh cracked pepper and pecorino

\$22.95

White: Pinot Grigio "Fontamara" 2010, Terra d'Aligi

Red: Primitivo "Criteri" 2007, Schola Sarmanti, Puglia

PAPPARDELLE BOLOGNESE

Beef ragout, fresh basil and grana padano

\$22.95

White: ORO Sauvignon Blanc 2008, Vineland Estate, Niagara

Red: Grayson Cellars Cabernet Sauvignon 2009, California

MAIN COURSE**SEARED SEA SCALLOPS**

Forbidden black rice with coconut milk, chives, grilled corn and red pepper

Chablis "Carre de Cesar" 2009, Chateau Maligny, Burgundy

\$34.95

STEELHEAD SALMON

Braised red pearl onion, celery, white beans and horseradish tomato fricassee

\$34.95

ORO Sauvignon Blanc 2008, Vineland Estate, Niagara

GRILLED STRIPED BASS

Warm potato salad with cured tomato, sun dried olives, fennel vinaigrette and spinach artichoke puree

\$36.95

White: McManis Chardonnay 2010, San Joaquin valley

Red: Castle Rock Pinot Noir 2009, Mendocino

VENISON LIVER

Caramelized onion, heirloom beets, woodland mushrooms, wilted arugula, chives
and sun choke fritters

\$29.95

White: McManis Chardonnay 2010, San Joaquin valley

Red: Domaine Magellan (Syrah/Grenache/Carignan) 2008, Languedoc

YOGURT MARINATED QUEBEC ARTISANAL CHICKEN

Fregola, feta, Moroccan olives, oven dried tomato, wilted spinach and fresh herbs

\$29.95

White: Catarratto Carta d'Oro 2010, Cantine Rallo, Sicily

Red: McManis Petite Sirah 2009, San Joaquin Valley

VENISON LOIN

Grainy mustard spaetzle, brussel sprouts, celery root puree, blackberry compote,
and juniper scented natural reduction

\$36.95

Glass: Domaine Magellan (Syrah/Grenache/Carignan) 2008, Languedoc
Bottle: Beckman Le Bec (Grenache/Syrah/Mourvedre) 2009, Santa Barbara

NAGANO PORK LOIN

Ontario mushroom and fontina cheese risotto, thyme and garlic rapini

\$39.95

Glass: Yosemite Foothills Merlot 2007, California
Bottle: Langmeil Valley Floor Shiraz 2008, Barossa

BEEF TENDERLOIN

Dry aged, horseradish bacon smashed potato, scallion, chives,
golden beets and french beans

\$39.95

Glass: Grayson Cellars Cabernet Sauvignon 2009, California
Bottle: Orchidea 2006, Caslbosco

DESSERTS

BROWN BUTTER PANNA COTTA

With apple butter and almond crumble

\$12.95

Magnotta Vidal Icewine 2007, Ontario

CHOCOLATE MARQUIS

Short bread crust, bing cherry and Grand Marnier

\$12.95

Mas Amiel Vin Doux Naturel 6 years old, Maury, France

STICKY TOFFEE PUDDING

Toffee rum sauce and sour cream ice cream

\$12.95

Mas Amiel Vin Doux Naturel 6 years old, Maury, France

FRESH FRUIT & BERRIES

\$12.50

Thirteenth Street 13 Below

SELECTION OF ORO ICE CREAM & SORBET

\$11.95

ARTISINAL CANADIAN CHEESES

A selection of Canadian artisanal cheese with house-made preserves & crostini

\$18.00

Chateau Lamothe Guignard 2003, Sauternes

ORO CATERS

ORO

DESSERT WINE

Muscat de Beaumes de Venise 2009, Bernadinins	GLASS	\$54.00 \$7.50
Chateau Liot 2007, Sauternes	GLASS	\$58.00 \$7.75
Thirteenth Street 13 Below, Niagara (375 ml)	GLASS	\$55.00 \$7.50
Vinsanto del Chianti 2003, Falchini, Podere (375 ml)	GLASS	\$58.00 \$10.00
Magnotta Vidal Icewine 2007, Ontario (375 ml)	GLASS	\$70.00 \$10.00
Cave Spring Indian Summer 2007, Niagara (375 ml)	GLASS	\$68.00 \$10.00
Cave Spring Riesling Icewine 2007, Ontario (375 ml)	GLASS	\$120.00 \$20.00
<i>*Mas Amiel Vin Doux Naturel 6 years old, Maury, France</i>	GLASS	\$10.00
Castelnau de Suduiraut 2003, Sauternes (375ml)		\$72.00
Chateau Guiraud Premier Cru 2004, Sauternes (375ml)		\$98.00



LOOSE LEAF TEA

ORO

BLACK TEA

IMPERIAL ENGLISH BREAKFAST (ORGANIC)

Assam & China Black Tea Blend

BLACK CURRANT

A Blend of China Black & High Grown Ceylon

ROYAL EARL GREY

Black Tea Infused With Oil of Bergamot

DECAFFEINATED EARL GREY

KASHMIRI CHAI

Tea Blended With Exotic Spices

GREEN TEA

IMPERIAL JASMINE

Green Tea with Jasmine Blossoms

GREEN LIME

Japanese Green Tea with Refreshing Lime

HERBAL TEA

PEPPERMINT

Mint Infusion

CHAMOMILE

Whole Chamomile Blossoms

HERBAL RELAXER

A Blend of Herbs with a Soothing Effect

OTHERS

ROOIBOS SWEET EMBRACE

From the South African Red Bush

CREAM OF AVALON

Caramel, vanilla, bergamot & citrus fruit tea, a full flavoured and creamy with a beautiful balance

BUKHAL-TGFOP

A single estate black tea with thick and malty but surprisingly good light flavour

YOGI TEA

Aromatic and stimulating herbal blend with citrus peel, chamomile, orange blossom, lemongrass, spearmint, hibiscus and rosehips

MATE-CHINO

Traditional tea from Latin America with toasted Mate, cocoa, sunflower petals, almond bits, cactus flowers and cornflower blossoms.

A great energy booster and immune system booster

PORT (2 oz)

Delaforce Reserve	\$7.00
Graham's Six Grapes	\$8.00
Dow's LBV 2005	\$8.00
Quinta de Ventozelo Reserva	\$8.00
Warre's Otima 10 Year Old	\$9.00
Warre's Otima 20 Year Old	\$15.00
Taylor Fladgate 10 Year Tawny	\$15.00
Taylor Fladgate 20 Year Tawny	\$20.00
Dow's 1985 Vintage Port (by the bottle)	\$340.00
Blandy's 5 Year Old Malmsey Madeira	\$9.00

GRAPPA (1 oz)

Sarpa di Poli	\$11.00
Camomilla Grappa	\$15.00
Nonino Chardonnay	\$16.00
Nonino Monovitigni	\$16.00
Tignanello	\$16.00
Ornellaia	\$24.00
Barolo Cannubi Montanaro	\$30.00
Sassaicaia	\$35.00
Poli Barrique	\$35.00

COGNAC (1oz)

Courvoisier VS	\$12.00
Courvoisier VSOP	\$13.50
Remy Martin VSOP	\$13.50
Hine Rare & Delicate	\$12.50
<i>*LEPANTO 15 Years Solera Grand Reserva Gonzalez Byass Brandy de Jerez</i>	\$18.00
Remy XO	\$35.00
Couvoisier XO Imperial	\$35.00
Hennessy Paradis Extra Rare	\$45.00



ARMAGNAC (1oz)

Samalens	\$10.00
Montal V.S.O.P	\$12.00
Laubade 1982	\$22.50

CALVADOS (1oz)

Boulard Extra	\$12.50
Domaine Dupont Fine Reserve	\$14.00
Massener	\$15.00

EAU DE VIE (1oz)

Poire William Rene de Miscault	\$13.00
Pear Williams Manguin	\$13.50
Kirsch Villa de Varda	\$15.00

DIGESTIVES (1oz)

Ramazotti Amaro	\$7.50
Lucano Amaro	\$7.50
Punch Abruzzo Amaro	\$7.50
Poli Amaro	\$8.50

BEER (BOTTLLED)

<i>Domestic</i>	<i>\$6.50</i>
<i>Imported</i>	<i>\$7.95</i>



WINTER 2012

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