



-APPETIZERS-

ROASTED BRUSSEL SPROUTS, BACON LARDONS, WILD MUSHROOMS,
PECORINO CHEESE & ROASTED GARLIC AOLI - \$16 (GF)

CHEF'S SOUP - \$11

GOUDA STUFFED ARANCINI (3), FIRE ROASTED ARRABBIATA SAUCE,
GARLIC OLIVE OIL & PECORINO CHEESE - \$15

TWO LARGE SEARED SCALLOPS WITH BROWN BUTTER PEAS & BACON JAM - \$18 (GF)

-ENTRÉES-

(PLEASE, NO SUBSTITUTES — ****GF** GLUTEN FREE**)

\$8.00 SURCHARGE FOR SPLIT/SHARING ENTRÉES

AAA 6 OZ BEEF TENDERLOIN WITH COGNAC CREAM SAUCE, BALSAMIC BRAISED PEARL ONIONS,
OLD CHEDDAR MASH, ROASTED RAPINI & CHEF'S VEGETABLES - \$55 (GF)

10 OZ BONE-IN PORK CHOP WITH CHARRED APPLE PUREE, SMOKED CRÈME FRAÎCHE,
OLD CHEDDAR MASH & CHEF'S VEGETABLES - \$46. (GF)

NEW ZEALAND LAMB SHANK BRAISED WITH SHIRAZ & FIRE ROASTED TOMATOES. BONE BROTH,
OLD CHEDDAR MASH & CHEF'S VEGETABLES - \$48

PAN SEARED SKIN-ON ONTARIO SALMON, LEMON CAPER BROWN BUTTER & FRIED LEEKS
GARLIC RED SKIN POTATOES & CHEF'S VEGETABLES - \$46 (GF)

CHICKEN SUPREME, MAPLE SPICED CRANBERRY GLAZE, SWEET POTATOE PUREE,
GARLIC RED SKIN POTATOES & CHEF'S VEGETABLES - \$39 (GF)

PARPEDELLE PASTA, BLACK GARLIC CREAM, WILD MUSHROOMS, BACON LARDONS, CURED EGG YOLK,
PECORINO CHEESE & GARLIC BAGUETTE - \$39

WILD MUSHROOM RAGU, CARMALIZED ONIONS & PECORINO RISSOTTO, TOASTED PINE NUTS,
SEASON BREAD CRUMBS. WHITE TRUFFLE OIL AND ROASTED RAPINI - \$33 (VEG)

ADD TWO LARGE SAUTÉED SCALLOPS TO ANY ENTRÉE - \$15 (GF)

SIDES - \$8

WILD MUSHROOMS — GARLIC RED SKIN POTATOES — VEGETABLES/ROASTED RAPINI
- CRISPY ONION RINGS

PLEASE ASK YOUR SERVER ABOUT OUR DESSERT SELECTIONS - \$12

(20% GRATUITY APPLIED TO PARTIES OF 8 OR MORE)

****JOIN US FOR PRIME RIB SUNDAY DINNER — OCTOBER 19TH — MAY 10TH — WHILE QUANTITIES LAST****