GRAYDON'S

-Appetizers-

Arugula & baby greens, roasted pears, Camembert cheese, bacon lardons,
toasted walnuts with a smoke honey vingrette - $16 **(GF)**

Chef's Soup - $12

mozzarella stuffed Arancini (3), fire roasted Arrabbiata sauce,
Garlic Olive Oil & Pecorino Cheese- $16

Spiced Prawns (5), honey butter, walnuts & sweet potato purÉe - $18 **(GF)**

-Entrées-

(Please, no substitutes – **"GF" Gluten Free)
$8.00 surcharge for split/sharing entrees

AAA 6 oz Beef Tenderloin with a Chardonnay peppercorn demi
Old Cheddar Mash & Chef's Vegetables - $56 **(GF)**

10 Oz Bone-In Pork Chop with Smoked Apple Gastrique & Maple Crème Fraîche,
Old Cheddar Mash & Chef's Vegetables - $46. **(GF)**

Beef Shortrib with heirloom tomatoe jam & balsamic
Old Cheddar Mash & Chef's Vegetables - $48

skin-on Ontario Salmon in a brown sugar soya glaze & Harvest Slaw
Garlic Red Skin potatoes & Chef's vegetables - $49 **(GF)**

Chicken Supreme, Balsamic Cranberry compote
Garlic Red Skin Potatoes & Chef's Vegetables - $ 39 **(GF)**

Pappardelle Pasta, Black Garlic Cream, Wild Mushrooms, Bacon Lardons, Cured Egg Yolk,
Pecorino Cheese & Garlic Baguette - $ 39

Wild Mushroom & black garlic Risotto, Toasted Pine nuts,
a drizzle of black truffle oil & Pecorino cheese - $ 36 **(VEG & GF)**

Add Four Sautéed Prawns to any Entrée - $15 **(GF)**

Sides - $8

Wild mushrooms – Garlic Red Skin potatoes – Sauteed Vegetables - 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 9th – While quantities last*