

LUNCH

EVERY DAY CLASSICS

APPETIZERS AND SMALL PLATES

SOUP OF THE DAY Prepared according to the Chef's inspiration	9
CHICKEN MATZAH BALL SOUP Egg Noodles, Kreplach, Pulled Chicken	10
MARKET LEAVES & SEEDLINGS Lemon Vincotto Vinaigrette	11
ARUGULA & BOSCH PEAR SALAD Parmigiano Reggiano, Lemon Grape Seed Dressing	12
SMOKED SALMON Fresh Lemon, Capers, Minced Sweet Onion, Chopped Egg, Parsley	15
HAND CUT YUKON GOLD FRIES Sea Salt, Lemon Aioli	7
SAUTÉED CRAB CAKES Avocado Salsa, Aged Balsamic Reduction	17

SANDWICH AND CARB

LOBSTER GRILLED CHEESE Lobster, Aged White Cheddar, Brioche, Purée of Roasted Tomato Soup	22
PRAIRIE CLUB Shaved Ham and Turkey Breast, Swiss Cheese, Bacon, Lettuce, Tomato, Mayo on Toasted Multigrain, Hand Cut Frites	18
SEAFOOD RISOTTO Lobster, Shrimp, Mushrooms, Green Asparagus, Tarragon, Parmigiano Reggiano	26

ENTRÉE SALAD

COBB SALAD Iceberg Lettuce, Grilled Chicken, Double Smoked Bacon, Hard Boiled Egg, Aged Cheddar & Stilton, Avocado, Tomatoes, Red Wine Dijon Vinaigrette	19
GRILLED SEAFOOD SALAD Shrimp, Salmon, Scallop, French Beans, Sweet Onions, Olives, Capers, Diced Potatoes, Tomatoes, Cucumbers, Red Wine Dijon Vinaigrette	21
SPICE CHARRED CHICKEN BREAST SALAD Vegetable Salad, Honey Citrus Vinaigrette, Microgreens	17
GRILLED CHICKEN CAESAR Bacon Bits, Parmesan Reggiano	17

FALL INSPIRED FARE

APPETIZERS AND SMALL PLATES

PUMPKIN, ASIAGO AND BACON FRITTERS Chipotle Aioli, Fresh Apple & Celery Slaw	9
BACON WRAPPED SCALLOPS Warm Tomato Chutney, Steamed French Beans	12
CURRIED CAULIFLOWER SPRING ROLL Spiced Yoghurt, Sweet and Sour Mango Drizzle	9
ROASTED BEETROOT SALAD Mache Lettuce, Chard, Toasted Pistachio, Salt Spring Island Goat Cheese, Vincotto Drizzle	11

SANDWICH, CARB AND VEGETARIAN

WHOLEWHEAT TUNA WRAP Albacore Tuna Salad, Arugula, Tomato, Olives, Option of Soup or Salad	14
TODAY'S PASTA Prepared according to Chef's inspiration	16
ARTICHOKE & PORTABELLO RAVIOLI Buffalo Mozzarella, Stewed Baby Tomato Sauce, Spiced Olives, Fresh Herbs	18

SEAFOOD AND PLATE

PAN ROASTED BLACK SEA BASS Caper, Olive and Parsley Vinaigrette, Creamy Polenta, Herb Roasted Tomato, Sautéed Spinach	24
GRILLED SALMON FILLET Emulsified Cider Vinaigrette, Mashed Potato Apple and Celery Slaw, Fresh Shaved Horseradish	20
PAN ROASTED HALIBUT Aleppo Pepper, Grape & Aged Sherry Reduction, Sweet Potato Fries, Sautéed Spinach	21
FISH OF THE DAY Prepared according to the Chef's inspiration	20
PAN SEARED CHICKEN BREAST Dried Cranberry & Shallot Sauce Celery Root and Carrot Mash, Sautéed Swiss Chard	18
STEAK & MUSHROOM POT PIE Pearl Onions, Root Vegetables, Puff Pastry Red Wine Sauce, Mixed Greens	17
STEAK FRITES Char Grilled 10oz NY Strip Loin, Tarragon Butter, Hand Cut Yukon Gold Fries	27

EXECUTIVE CHEF
JOAN MONFAREDI

CHEF DE PARTIE
NICHOLAS SWARD