

FALL FLAVOURS

menu

\$35 per person

STARTERS

Choice of One Starter

Soup of the Day

Ask your Server for Chef's Daily Creation

Caesar Salad

Heritage Greens, Pepper Croutons, Crispy Capers, Bacon Bits, Parmesan Cheese and House Made Lemon Garlic Dressing | GFO, VFO

Autumn Salad

Heritage Greens, Pickled and Roasted Beets, Toasted Pumpkin Seeds Spiced Nuts, Crumbled Feta Tossed in our House Lemon Vinaigrette | GFO, VFO

Grilled Calamari

Baby Kale, Red Leaf Lettuce and Arugula Tossed in a Sweet Miso Vinaigrette and Topped with Ancho Lime Aioli | GFO

Roasted Bone Marrow +6

Served with Bacon Espresso Marmalade, Chimichurri and Crostini

Charred Caesar Salad +3

Charred Baby Gem Lettuce Pepper Croutons, Crispy Capers, Bacon Bits Parmesan Cheese and House Made Lemon Garlic Dressing, Topped with Balsamic Reduction

MAINS

Choice of One Main

Served with Choice of Mascarpone Mash, Wild Rice & Cranberry Pilaf or Daily Veg

Grilled Pork Chop

Cranberry Peppercorn Rosemary Jus | GFO

Chicken Supreme

Roasted Garlic Pan Jus | GFO

Pumpkin & Wild Mushroom Risotto

Creamy Risotto with Diced Pumpkin and Mushroom Medley | VFO

Catch of the Day

Ask your Server

14oz Ribeye +10

Mascarpone Potatoes, Seasonal Vegetables, Peppercorn Sauce | GFO

DESSERT

Choice of One Dessert

Earl Grey Crème Brûlée

Served with Fresh Berries

Chef's Creation

Ask your server for Chef's daily creation

Ice Cream

Two Scoops. Ask your Server for the Flavours of the Day.

Please notify your server of any allergies. Taxes and gratuities are in addition.
An automatic gratuity of 18% will be added to parties of 8 or more.