

Soup

Prepared daily

6.

House Salad

Mixed organic baby lettuces, frisée,
crushed hazelnuts, chèvre, blackberry-thyme vinaigrette

8. / 12.

Baby Spinach Salad

Radicchio, shaved pear, red onion, blue cheese,
pumpkin seeds, honey-cider vinaigrette

9. / 14.

Oven Head N.B. Smoked Salmon

Fennel, parsley, red onion, allumette potatoes, crème fraiche

12.

Nova Scotia Lobster Salad

Butter lettuce, pink grapefruit, pickled ginger, preserved lemon, crispy wontons,
cilantro, mint, blood orange vinaigrette

15.

P.E.I. Mussels

Thai red curry, coconut milk

or

House sausage, fennel, 'Mill Street' Belgian wit beer

12.

Poutine I

Frites, shredded duck confit, Quebec triple cream brie,
green peppercorn & cognac jus.

14.

Poutine II

Frites, fresh Nova Scotia lobster, tarragon béarnaise sauce

16.

Charcuterie

'Mario Pingue' Niagara prosciutto & bresaola,
chicken liver mousse, local smoked elk,
pickled quail egg, red onion marmalade, caperberries

15.

Bay of Fundy Sea Scallops

Lemon-mascarpone risotto cake, smoked tomato butter

14.

Fried Calamari

Pickled cucumber & mint salad, spicy aioli

12.

Jumbo Shrimp

Sautéed chorizo, green olive purée, garlic croutons

13.

Cheese Plate

A selection of artisanal cheeses

two 10. four 18. six 27.

Steak Frites

'AAA' Alberta flat iron steak, sautéed mushrooms, frites, tarragon butter
23.

'Kerr Farms' Naturally Raised Ontario 'Angus' Ribeye Steak

Parmesan mashed potatoes, broccolini, red wine-garlic jus
34.

'AAA' Alberta Beef Tenderloin

Herb roasted fingerling potatoes, market vegetables, truffled hollandaise
32.

Add a ½ Nova Scotia Lobster Tail

9.

Rack of Lamb

Mustard-garlic crust, roasted baby root vegetables, fennel-shallot jus
35.

'Lyon's Farm' Ontario Free Range Chicken Suprême

Winter squash risotto, spinach, maple-balsamic glaze
21.

Atlantic Halibut Fillet

Sautéed gnocchi, roasted artichokes, prosciutto,
piquillo peppers, mustard beurre blanc
27.

Local Rainbow Trout Filet

Hazelnut-parsley crust, red beets, green beans, warm shallot vinaigrette
24.

Vegetarian Shepard's Pie

Du Puy lentils, mushrooms, whipped potatoes
19.

Kilo P.E.I. Mussels & Frites

Thai red curry, coconut milk
or
Fennel, house sausage, 'Mill Street' Belgian wit beer
27.

Quebec Duck Confit

Spaetzle, mushrooms, spinach, red currant-port reduction
27.

Nova Scotia Lobster 'Mac n' Cheese'

Mascarpone, fontina, snap peas, scallions, garlic crostini
26.

***Please inform your server of any food allergies.
Peanut oil is used in the kitchen. Thank you.***

Chef: Derek MacGregor

