

### 3 Courses for \$36.00

Choose one item from  
**Appetizer**  
**Principal Plate**  
**and Dessert**

### Early Dining

3 Courses for \$30.00  
Every Night  
Order before 5.59 pm.

### 6 Course Surprise Dinner

\$55.00  
**Wine Pairing**  
Friday and Saturday  
Six courses  
(all surprises) specially  
prepared for the evening

## Dinner menu

### Appetizers

**Roasted Butternut Squash Soup**  
With Pumpkin Seed Pesto

\$9

**Calamari frites**  
Basil Aioli, Roasted Tomato  
Sauce

\$9.50

**Carpaccio of Smoked Salmon**  
Cold pressed olive oil,  
Capers, Lemon and red onions

\$10

**Wild and Tame Mushrooms**  
On Toasted Baguette, Stilton cream

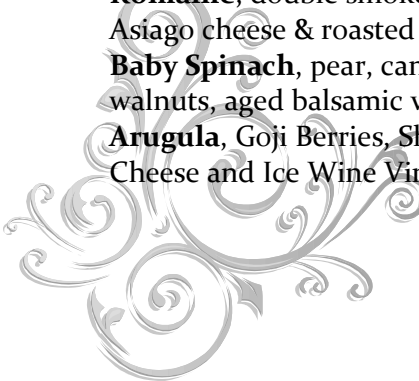
\$11

**Trio of Seafood**  
Mini Crab Cakes with red pepper aioli  
Vodka Cured Salmon on rosti potato  
Chili and Garlic Sautéed Tiger Shrimp

\$11

**Salad Three Ways**  
**Romaine**, double smoked bacon,  
Asiago cheese & roasted garlic dressing  
**Baby Spinach**, pear, candied  
walnuts, aged balsamic vinaigrette  
**Arugula**, Goji Berries, Shaved Manchego  
Cheese and Ice Wine Vinegar

\$10



### **3 Course Fondue Dinner**

**\$35.00**

#### **Cheese Fondue**

Swiss Cheeses blended with garlic and white wine.

#### **Main Course Hot Pot Fondue**

Chicken, Beef, Salmon, Scallops, Shrimp, Mushrooms, Vegetables, Dips & Noodles and hot broth for cooking.

#### **Dessert Chocolate Fondue**

Warm Belgian Chocolate, fresh fruits and homemade treats.

#### **Minimum 2 guests**

Min. two people  
Subject to availability

### **More Appetizers**

**Braised Rowe Farm Ribs with Jicama Slaw** **\$10**

**Veal Mini Burgers with chutneys and Duck Fat French Fries** **\$12**

**Medjool Dates stuffed with Blue Cheese and Rosemary Toasted Pecans** **\$9**

**Cabernet Braised Oxtail with Confit potatoes And Seared Sea Scallops** **\$11**

**Brandy Soaked Prunes stuffed with Foie Gras** **\$10**

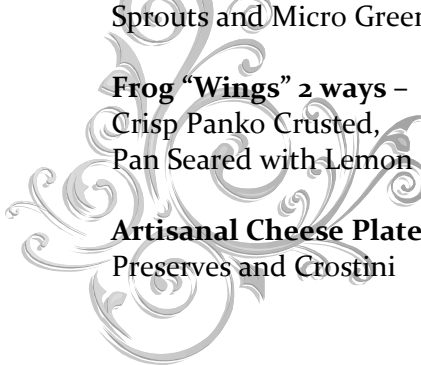
**Sizzling Shrimp in Chili Oil with Foccacia Toasts** **\$10**

**Mini Duck Tacos with Raspberry and Woolwich Goat Cheese** **\$11**

**Citrus Marinated Ontario Trout, Avocado, Sesame Mirin Vinaigrette and local Baby Sprouts and Micro Greens** **\$10**

**Frog "Wings" 2 ways - Crisp Panko Crusted, Pan Seared with Lemon Caper Aioli** **\$9.50**

**Artisanal Cheese Plate with Homemade Preserves and Crostini** **\$12**



<b>*Steaks</b>		
Change your Braised Beef to a Steak		
<b>10 oz NY Striploin</b>	add \$5	
<b>7 oz Tenderloin</b>	add \$8	
<b><u>Additional</u></b>		
<b>Oven Baked Bread</b>		
with garlic, herb butter	for 2	\$4
	for 4	\$6
with cheese	add	\$1.75
<b>Sauté of Woodland Mushrooms</b>		\$4
with roasted garlic butter		
<b>5 Tiger Shrimp</b>		\$6
Sautéed with chilies		
<b>3 Seared Sea Scallops</b>		\$5
In citrus cream		
<b>Steamed Asparagus</b>		\$5
With a lemon herb vinaigrette		
<b>Selection of Seasonal Vegetables</b>		\$4
in garlic butter		
<b>Pan Seared Foie Gras</b>		\$6

**Principal Plates**

**\*Braised Ontario Beef**

Roasted Garlic Mashed Potatoes  
Cabernet Reduction

\$22

**Seafood Three Ways**

Salmon with Balsamic Strawberry Salsa  
Maple Glazed Sole on Stuffed Tomato  
Seared Sea Scallops on Rice Pilaf

\$22

**Stuffed Rowe Farm Chicken**

\$22

Wild Mushroom Risotto,  
Double Smoked Bacon, Jus Natural

**Homemade Tagliatelle Pasta & Black Tiger Shrimp**

\$22

In Basil Pesto, Wilted Spinach,  
Roasted Tomato Sauce, Crumbled Chevre

**Seafood En Papillote**

\$22

Sole and Tiger Shrimp, Pernod, White Wine,  
Fresh Herb Butter, Julienned Vegetables,  
Steamed Potatoes

**Fresh Mezzani Pasta**

\$22

Beef, Mushroom Cream Sauce and Baby  
Arugula, Red Wine Jus

**Crisp Confit of Muscovy Duck**

\$22

Baby Red Skin Potatoes and Citrus Duck Jus

**Braised Ontario Lamb Shank**

\$22

Saffron, Apricot Couscous  
Cumin, Star Anise Jus



**Dessert Cocktails**

**\$6.95**

**Javatini**

Vanilla Vodka,  
Kahlua and Sambuca,  
Espresso beans

**The Dark Side**

Black Sambuca,  
Vanilla Vodka &  
Dark Creme de Cacao

**Creme Brulée**

Vanilla Vodka, Baileys  
and Caramel liqueur

**Caramel Baileys**

Blended Baileys, Cream  
and Caramel Liqueur

**Desserts**

**Flourless Chocolate Torte  
with Mango Sorbet**

**\$7**

**White Chocolate Raspberry  
Crème Brulée**

**\$8**

**Summer Berry Bread Pudding with  
Warm Toffee Sauce**

**\$7**

**Lemon Pastry Napoleon with  
Chantilly Cream**

**\$8**

**Belgian Chocolate Fondue for 2  
(supplemental \$2 for 3 course)**

**\$10 p.p.**

**Hand Picked Artisanal Cheeses  
(supplemental \$4 for 3 course)**

**\$12**

*Add Liqueur to your Chocolate Fondue!*

See over for Coffee and Tea Selection