

APPETIZERS

Crispy Okra ●●●

Red onions, bell peppers, tomato, house spice blend

Beet & Arugula Salad ●

Feta, cherry tomatoes, roasted pumpkin & sunflower seeds, fig vinaigrette

Italian Mussels ●●

Steamed PEI Mussels, tomato basil broth, shallots

Soup of the day

ENTRÉE

Canadian AAA NY Striploin ●

Garlic butter, roasted rosemary parsnips.

Herbed Chicken

Parmesan herb sauce, sundried tomato pilaf

Spice Blackened Salmon ●●

Pan seared, maple bourbon glaze, garlic french beans

Vegan Sheperd's Pie ●●●

Lentils, mixed vegetables, onions, herbs, mashed potatoes

DESSERT

Pumpkin Pie

House made, cinnamon whipped cream

Decadent Chocolate Mousse ●

Whipped chocolate, white chocolate snow

Sweet & Spicy Fruits ●●●

Seasonal fruit, chili lime & honey dressing

SIDES

Sweet potato fries 6

Fries ● 5

Seasonal vegetables 5

Cup of soup 5

Roasted Rosemary Parsnips ●●● 6

Madagascar Green Peppercorn Sauce 3

WINE & COCKTAILS

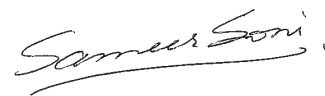
Ruffino Pinot Grigio, Italy 9

Six Rows Shiraz, Australia 9

Elmwood Caesar 8

Stella 7

We are pleased to present you these menu offerings which include local and Canadian seasonal ingredients. We hope you enjoy them as much as we enjoy making them for you! Thank You.



Chef Sameer Soni

- Gluten Free
- Dairy-free
- Vegan

Please inform your server of any allergies and we will do our best to accommodate them, however we are unable to guarantee an allergen free environment. **Our team will be more than happy to provide alternative options to accommodate dietary needs and restrictions. Additional charges apply for side orders, substitutions and beverages.** Please refrain from speaking on your mobile device to ensure a tranquil environment.