



APPETIZERS & SALADS

PIPING HOT SOUP OF THE DAY	9
FRENCH ONION SOUP	10
Gruyere Cheese, Brioche Toast	
TEMPURA BATTERED CAULIFLOWER / V	13
Hoisin & Chili Sauce, Toasted Sesame, Green Onion	
CAESAR SALAD / GFO VO	16
Hearts of Romaine, Kale, Pancetta Bacon, Garlic Crostini, Shaved Parmesan, Roasted Lemon Caesar Dressing	
ANGUS GLEN WINTER MISTA SALAD / GF VG	18
Butternut Squash, Dried Cranberries, Candied Walnuts. Apple Cider & Honey Vinaigrette	
WARM BARLEY & COUSCOUS SALAD / V	19
Charred Broccoli, Mixed Mushrooms, Roasted Beets, Goat Cheese, Truffle Shallot Emulsion	

ADDITIONS

Tofu	6	Shrimp	9
Falafel	8	Salmon	12
Chicken	9		

DESSERT

DESSERT OF THE DAY / GFO

MAINS

THAI BUDDHA BOWL / GF VG	18
Quinoa and Wild Rice, Tofu, Spiced Chickpeas, Cucumber, Cherry Tomatoes, Purple Cabbage, Avocado and Thai Peanut Dressing	
*Nut-free Dressing available	
CLASSIC AAA RIBEYE BURGER / GFO VGO	18
6oz Patty, Bacon, lettuce, tomato, Pickle, Onion. Garlic Mayo, Aged Cheddar	
Impossible Patty available	
<i>Served with your choice of Fries, Salad or Soup</i>	
ROSEMARY FOCACCIA PANINI	18
Prosciutto, Brie, Apple, Arugula	
<i>Served with your choice of Fries, Salad or Soup</i>	
LAMB RAGOUT TAGLIATELLE PASTA / GFO	29
Red Wine Sugo Sauce, Pecorino Romano	
HONEY & DIJON GLAZED ONTARIO HALF HEN	32
Roasted Fall Vegetable, Roasted Garlic Mashed Potatoes, Harvest Sage Jus / GFO	
MISO GLAZED BLACK COD / GFO	38
Charred Garlic & Sesame Bok Choy, Black Venus Rice	
8OZ BEEF CANADIAN PRIME STRIPLOIN / GFO	39
Fondant Potatoes, Grilled Asparagus, Red Wine Braised Shallots, Peppercorn Jus	

GF	Gluten Free
GFO	Gluten Free Option Available
V	Vegetarian
VO	Vegetarian Option Available
VG	Vegan
VGO	Vegan Option Available

Auto Gratuity of 18% will be applied to parties of 8 or more people.