

APPETIZERS

BRUSCHETTA

Marinated Tomato | Red Onion | Olive Oil | Basil | Grana Padano on grilled Sourdough
18

SOUP OF THE DAY

Ask your server for details
15

CAPRESE SALAD

Vine ripe tomato | Fresh Mozzarella | Basil | Olive Oil | Balsamic
25

DE-CONSTRUCTED CAESAR

Romaine Heart | House-made Dressing | Tapenade dipped crostini | Steak-cut bacon |
Grana Padano
19

BEET SALAD

Pickled Beets | Arugula | Spinach | Goat Cheese | Dried Cranberries | Spiced Candied Pecans |
Raspberry Vinegarette
16

CALAMARI

Buttermilk marinated | Fried Fregola tostata | fire-roasted Capsicum | Garbanzo
Kalamata | Lemon Oregano Emulsion
19

ESCARGOT

Simmered in Pinot Grigio | Garlic Butter | Dill | Parsley | Sourdough Toast Points
21

SEARED TUNA

Seared Yellow Fin Tuna | Wasabi Aioli | Kecap Manis | Wakame | Rice Paper Crisp
26

PRAWNS

Two large shell-on Prawns | Charbroiled | Served in drawn butter and fresh herbs
24

CRAB CAKES

Shallots | Celery | Red Pepper | Garlic | Tartar Sauce
26

Enhance your appetizers: add chicken - 8 | add shrimp - 9 | add crab cake - 13 | add steak strip - 19



HANDHELDS

DAILY PANINI

Ask your Server for Details | Served with Fries

21

CERTIFIED BLACK ANGUS BACON & CHEDDAR BURGER

House-ground patty | Applewood Smoked Bacon | Adobo pepper aioli | Onions |
Balderson smoked Cheddar | House-made pickles | Arugula | Scallion Bun

25

Served with Fresh cut Fries

Substitutes: Caesar Salad - 4 | House Salad - 4 | Soup - 4 | Gluten-free bun - 3.50

ENTRÉES

SEARED SALMON

Local Maple Glaze | Sweet Potato & Za'atar Puree | Rapini

45

FRESH ONTARIO PICKEREL

Fresh Ontario "Walleye" | Apple Onion Parsnip Puree | Dill & Chervil Gribiche | Pickled Fennel

34

CHICKEN PARMIGIANA

Basil & Buttermilk marinade | Italian breadcrumbs | Prosciutto | Mozzarella | Fettuccine
| Pomodoro or Alfredo

35

PASTAS

MANICOTTI

House made | Ricotta | Spinach | Mozzarella | Grana Padano | Pecorino | Pomodoro

31

LOBSTER RAVIOLI

Lobster & Ricotta Stuffed Ravioli | Lobster Veloute | Grana Padano Cream

48

CHICKEN FETTUCCHINE ALFREDO

Cremini Mushroom | Rapini | Grilled Chicken Breast

33

Substitute gluten free pasta add \$3.50 and up to an addition 10-minute wait time



STEAKS



We proudly serve Canadian Certified Black Angus Prime Beef, the highest quality beef from Angus cattle

12 OZ RIBEYE

65

6 OZ FILLET

60

12 OZ NY STRIPLOIN

59

10 OZ KONA MARINADED FLANK STEAK & ARGENTINIAN CHIMICHURRI

45

*Steaks served with your choice of peppercorn sauce or compound butter
roasted potatoes and seasonal local vegetables*

Enhance your steaks: add crab cake - 13 | add lobster - 21 | add prawns - 24

DESSERT

BINDI CHEESECAKE

Imported from Italy | House made Lime & Strawberry coulis | Whipped cream

16

TIRAMISU

Espresso & Liqueur-Soaked lady fingers | Mascarpone whipped cream

16

WEEKLY CRÈME BRÛLÉE



Ask your server for details

15

CHOCOLATE TRUFFLE CAKE

Personal sized | Light batter and heavy chocolate ganache glaze | Whipped cream

16

IMPORTED GELATO



Ask your server for details

13

CANNOLI

Ricotta whipped cream | Chocolate Chips | Fried Pastry Shell

13

*The restaurant reserves the right to assess 20% gratuity for groups of 6 or more
Alterations to menu may be subject to surcharge*



KID'S MENU

12 & under

PASTA PICCOLO

Fettuccine Choice of alfredo, meat sauce, or butter & parmesan

13

PIZZA

Personal-sized pizza | Choose pepperoni or cheese

15

TINY TAY BURGER

Chuck & blade blend 15

Add cheese and bacon 3

