

STARTERS

SOUP DU JOUR \$6

TABLESIDE CAESAR SALAD \$9

CRISP WINTER BISTRO GREENS
Studded with pickled organic beets, sundried golden raisins, candied local black walnuts, local goat cheese and finished with Wellesley apple butter vinaigrette
\$10.50

IN-HOUSE GRAVLAX TROUT
Served on petit potato pikelets, topped with caper berry creme fraiche and melted leeks
\$9.00

TWISTED POUTINE
Yam fries, cheese curds, caramelized fennel smothered in marsala horseradish demi glace reduction
\$7.50

RUSHES CHARCUTERIE
A selection of local and house made meats and pates, in-house pickled vegetables, crostini, Applewood cheddar spread and 'savvy' pommery mustard
\$9.50

SEARED 'HALLOUMI'
Focaccia toast points, topped with pernod flambeed 'halloumi' and tomato jam
\$10

NAVARIN OF LAMB
Local lamb stew with roasted winter vegetables topped with puffed pastry & confit cherry tomatoes
\$8

WE TAKE PRIDE IN SOURCING AS MUCH OF OUR PRODUCE, MEAT AND CHEESE LOCALLY TO SUPPORT OUR COMMUNITY AND OUR FARMERS.

SIDES TO SHARE

CREAMED SPINACH
with mascarpone and asiago cheeses, nutmeg and lemon zest
\$7

SEASONAL GRILLED VEGETABLES
tossed in olive oil, herbs and balsamic vinegar
\$6

SAUTEED SHIITAKE, OYSTER AND FIELD MUSHROOMS
with white wine, garlic and a hint of cream drizzled with white truffle oil
\$6

BEER BATTERED ONION RINGS
with Danish blue aioli
\$4

YUKON GOLD POTATOES
creamy whipped, topped with chive butter
\$6

MAINS

LOCAL STUFFED BEEF TENDERLOIN
Stuffed with in-house peppercorn pate, served with pomme lorette and topped with a white truffle scented beurre rouge and miso marinated shiitakes
\$34

ELMIRA PORK X 3
Smoked tenderloin, fried belly, apple braised jowl, served with rustic brown butter sweet potato mash, glazed with a ginger maple soya glaze and crispy spaghetti squash
\$25

POACHED HALIBUT
Butter poached, served with root vegetable gratin, drizzled with strawberry coulis and topped with a Granny Smith apple web
\$28

BRAISED LAMB SHANK
Braised in Waterloo Dark, served with butternut squash risotto, finished with a zesty Moroccan sauce and pumpkin seed tuile
\$24

CHICKEN SUPREME
Stuffed with Quebec foie gras custard, served with pumpkin spiced bread pudding, saffron gastrique and topped with cranberry relish
\$25

WINTER VEGETARIAN FRIENDLY
Butternut squash gnocchi, beet spaetzle, slow roasted brussel sprouts, charred sweet bell peppers, tossed in a chardonnay local goat cheese cream and a side of warm housemade focaccia
\$18

PASTA OF THE DAY
Priced accordingly

FROM OUR GRILL

All items from the grill are served with our potato and vegetable of the day, plus garnished with your choice of an accompaniment.

STRIP LOIN	PER OZ.	\$4.50
TENDERLOIN	PER OZ.	5.50
10 OZ. RIB EYE STEAK		35.00
GRILLED SALMON FILET WITH LEMON		25.00

ACCOMPANIMENTS

Compound Butter Selections of:

TARRAGON
GORGONZOLA
FINE HERBS
PEPPERCORN SAUCE

BROILED STILTON - ADD \$3
GRILLED BLACK TIGER SHRIMP - ADD \$7