**Yukon Gold Fries 5**

Homemade ketchup, lemon mayo & spiced aioli

Ferre I Catasus Brut, Xarel-lo, Macabeu, Parellada

Spain, Cataluña 7.75 (3oz) ~ 15.00 (6oz)

**Grilled Flat Bread 7**

White bean & roast garlic

2009 Malivoire « Ladybug » Rosé

Cab. Franc, Gamay, P. Noir 6.00 (3oz) ~ 11.50 (6oz)

**Carrot Ginger & Maple Soup 5**

Pepper croutons & parsley

2009 Flatrock Cellars

Riesling 6.00(3oz) ~ 11.50 (6oz)

**Open Faced Meatloaf Sandwich 9**

House ketchup, arugula, herb sour cream on ancient grain

2009 Laudo Bodegas Ondalan

Tempranillo 6.75 (3oz) ~ 13.00 (6oz)

**Pork & Bean Poutine 9**

Aged cheddar & green onions

2004 Sara Soto  
Tempranillo 8.50 (3oz) ~ 19.50 (6oz)

**Mushroom Broth & Truffle Twist 7**

Poached quail egg, mushrooms & spring onions

2009 « Thaiassitis » Gaia

Assyrtiko 9.75 (3oz) ~19.00 (6oz)

**Cheddar & Apple Salad 9**

Greens, grapes, spiced cashews & mustard vinaigrette

2009 Estancia Piedra

Verdejo 7.52 (3oz) ~14.25 (6oz)

**Prosciutto & Arugula Salad 8**

Sweet onions, Tuscano cheese & balsamic vinaigrette

2009 Laurent Miquel Rosé

Cinsault, Syrah 5.00(3oz) ~ 10.00 (6oz)

**Chorizo Sausage 7**

Pickled vegetables, olive oil toasts & Kozlick’s mustard

2008 Dom. Etienne Pochon Crozes Hermitage

Syrah 8.25 (3oz) ~16.25 (6oz)

**Fried Fish Cake 8**

Tartar sauce, mixed greens & pickled onions

2007 Stratus   
Sauvignon Blanc 10.75 (3oz) ~ 21.00 (6oz)

**Wild Mushroom Risotto 11**

Baby spinach, Monforte goat cheese & truffle oil

2009 Dom. De la Villaudiere, Sancerre

Sauvignon Blanc 8.10(3oz) ~ 16.00 (6oz)

**Church St Chicken Wings 8**

Carrot slaw & sweet chili sauce

2009 Fattoria La Monacesca

Verdicchio 8.50(3oz) ~ 16.75 (6oz)

**Double Smoked Pork Bacon 12**

Braised red cabbage, raisins & Niagara cherries

2008 Stratus  
Petit Verdot 11.75 (3oz) ~ 23.00 (6oz)

**Grilled Rib Eye Steak 15**

Sweet potato fries, spiced aioli & pickled pepper

2006 Domaine des 2 anes  
Carignan, Grenache, Syrah 7.75 (3oz) ~ 15.00 (6oz)

**Seared Wild Salmon 14**

Grilled radicchio, cauliflower & radish

N.V. Nicolas Feuillate Brut "Reserve Particuliere"  
P. Noir, P. Meunier, Chard 13.00 (3oz) ~ 25.00 (6oz)

**Qualicum Bay Scallops 14**

Savoy cabbage, sundried tomatoes, feta & arugula

2007 Kuhling - Gillot "Nierstein Olberg"  
Riesling 17.75 (3oz) ~ 35.00 (6oz)

**Roast Muscovy Duck Breast 13**

Wild blueberries, garlic rapini & crushed potatoes

Château Aney Cru Bourgeois,

Cab Sav 10.75 (3oz) ~ 15.00 (6oz)

**Artisanal Canadian Cheese Platter 16**

Cloth-bound Cheddar, Light Hall Tomme, Tuscano,

La Sauvagine and Bleu Benedictin

Wine Pairing:1oz of 5 Wines 16.00

**Poached Pear 7**

Granola crumble

2005 Weinbau Zahel "Rosengartl"

Vienna, Austria 7.50 (1oz) ~ 15.00 (2oz)

**Chocolaté Mousse 7**

Toasted coconut & candied walnuts

2005 Lammershoek

Pinotage 4.50 (1oz) ~ 9.00 (2oz)

**Vanilla Pavlova 7**

Niagara apricots

2005 Weinbau Zahel "Rosengartl"

Vienna, Austria 7.50 (1oz) ~ 15.00 (2oz)

**Peanut Butter Brulee 7**

Almond cookie

2005 Lammershoek

Pinotage 4.50 (1oz) ~ 9.00 (2oz)

Thursday, Feburary 17th, 2011   
Bryan Burke – Executive Chef

Adam Dolley - Sous Chef

We support a healthy, ethical, sustainable, local food culture.