**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**

Tatziki, pickled, red onion & chives

2009 Venica & Venica

Tocai Friulano 9.25 (3oz) ~ 18.00 (6oz)

**Wild Mushroom & Thyme Soup 5**

Garlic crostini & parsley

2009 Laudo Bodegas Ondalan

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

**Crunchy Mustard Polenta 10**

Roast garlic, mushrooms, pea shouts & toscano cheese

2007 Stratus Tollgate White

Semillon, Chardonnay, Others 6.00(3oz) ~ 11.50 (6oz)

**Chili Con Carne Poutine 9**

Ontario cheese curds & scallions

2009 "Sibaris Special Reserve" Undurraga  
Carmenere 7.00 (3oz) ~ 13.50 (6oz)

**Cheddar & Apple Salad 9**

Greens, grapes, spiced cashews & mustard vinaigrette

2009 Estancia Piedra

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

**Smoked Chicken & Feta Salad 8**

Sweet onions, candied walnuts & balsamic vinegrette

2009 Laurent Miquel Rosé

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

**Crispy Wild Fish Cake 9**

Creamy coleslaw, organic shrimp & tartar sauce

2009 "Alargo" Bod. Gomez y Rial   
Albariño 8.50 (3oz) ~ 16.75 (6oz)

**Spicy Chorizo Risotto 11**

Roasted red peppers, baby spinach & goat cheese

2007 Nicolaysen “Our 11”  
Cab. Sauv., Zinf, Petite Sirah 8.75 (3oz) ~ 17.00 (6oz)

**Fried Calamari 11**

Lemon greens, feta & sweet chili sauce

2009 Clos des Briords Muscadet de Sevre et Maine sur lies   
Melon de Bourgogne 6.75(3oz) ~ 13.50 (6oz)

**Honey Mustard Ham 11**

Couscous, raisins, confit tomatoes & caramelized onions

2008 "Cooper Hill" Cooper Mountain Vineyards  
Pinot Noir 8.50 (3oz) ~ 16.50 (6oz)

**Seared Muscovy Duck Breast 14**

Pearl onions, garlic rapini & Niagara cherries

2007 Stratus Tollgate

Merlot, Cabs, Syrah, Others 7.75 (3oz) ~ 15.00 (6oz)

**Hokkaido Scallops 13**

Collard greens, preserved corn & lemon butter broth

2006 Stratus White

Sauv. blanc, Chard, Others 14.00 (3oz) ~ 27.50 (6oz)

**Maple Baked Steelhead Salmon 14**

Fennel, radish & warm green lentil salad

2007 Kuhling - Gillot "Nierstein Olberg"

Riesling 17.75 (3oz) ~ 35.00 (6oz)

**Grilled Miami Ribs 14**

Celeriac crushed potatoes, watercress & brown sugar glaze

2006 Domaine du Coulet "Les terrasses du Serre"  
Syrah 17.00(3oz) ~ 33.50(6oz)

**Creemore Springs Quail 13**

Roasted carrot puree, hazelnuts & sun dried tomatoes

2006 Braccale igt Maremma  
Sang. Merlot 7.75 (3oz) ~ 19.00 (6oz)

**Lamb T-Bone Steak 14**

Wild mushrooms, roast galic, arugula & béarnaise sauce

2004 Sara Soto  
Tempranillo 8.50 (3oz) ~ 16.25 (6oz)

**Grilled Hanger Steak 15**

Green cauliflower, fingerling potatoes & fresh horseradish

2007 Norman Hardie "Cuvée L"  
Pinot Noir 14.25 (3oz) ~ 28.25 (6oz)

**Artisanal Canadian Cheese Platter 16**

Cloth-bound Cheddar, Bouq Emissaire, Tuscano,

La Bocke Beer and Bleu Fleuron

Wine Pairing: 1oz of 5 Wines 16.00

**Mocha Creme Brulee 7**

Vanilla cookie

NV Gonzalez-Byass « Nectar »

Pedro Ximenez 7.00 (1oz) ~ 14.00 (2oz)

**Butter Tart Trifle 7**

Raspberries

1995 Domaine Gardies "Ambre"

Grenache Blanc 6.00 (1oz) ~ 12.00 (2oz)

**Frozen Strawberry Parfait 7**

Preserved apricots & Chantilly cream

2005 Weinbau Zahel "Rosengartl"

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

**Tart Lemon Curd 7**

Raspberry compote & shortbread

2008 La Tunella

Verduzzo 3.00 (1oz) ~ 6.00 (2oz)

Sunday, March 6th, 2011   
Bryan Burke – Executive Chef, Adam Dolley- Sous Chef

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