**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)

**Sweet potato & Chipolete Soup 5**

Garlic crostini & parsley

2009 Laudo Bodegas Ondalan

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

**Chicken Cordon Blue Poutine 9**

Ontario cheese curds, supreme sauce & scallions

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

**Smoked Cheddar & Apple Salad 9**

Greens, grapes, spiced cashews & mustard vinaigrette

2009 Estancia Piedra

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

**Smoked Chicken & Feta Salad 11**

Sweet onions, candied walnuts & balsamic vinegrette

2009 Laurent Miquel Rosé

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

**Sun dried Tomato Risotto 11**

Pesto, Arugula & 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 & chives

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

**Hokkaido Scallops 13**

Green lentils, preserved corn & radicchio

2006 Stratus White

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

**Maple Baked Steelhead Salmon 14**

Braised fennel, leeks, radish & lemon butter broth

2007 Kuhling - Gillot "Nierstein Olberg"

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

**Grilled Miami Ribs 14**

Creamy potato salad, arugula & brown sugar glaze

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

**Seared Muscovy Duck Breast 14**

Butternut squash puree, garlic rapini & sour cherries

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

**Lamb T-Bone Steak 14**

Celeriac crushed potatoes, watercress & cabernet jus

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**

Shortbread cookie

NV Gonzalez-Byass « Nectar »

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

**Butter Tart Trifle 7**

Niagara apricots

1995 Domaine Gardies "Ambre"

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

**Strawberry Parfait & Lemon Curd 7**

Chantilly cream & fresh mint

2005 Weinbau Zahel "Rosengartl"

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

Wednesday, March 9th, 2011   
Bryan Burke – Executive Chef, Adam Dolley- Sous Chef

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