

<b>Yukon Gold Fries</b>	<b>5</b>	<b>Crispy Soft Shell Crab</b>	<b>13</b>
Homemade ketchup, lemon mayo & spiced aioli		Lemon greens, dill tartar sauce & spiced aioli	
<i>Ferre I Catasus Brut, Spain, Cataluña</i>		<i>2008 Josef Chromy, Australia, Tasmania</i>	
<i>Xarel-lo, Macabeu, Parellada</i>	<i>7.75 (3oz) ~ 15.00 (6oz)</i>	<i>Riesling</i>	<i>7.00 (3oz) ~ 13.75 (6oz)</i>
<b>Grilled Rosemary Flat Bread</b>	<b>7</b>	<b>Grilled Chorizo Sausage</b>	<b>9</b>
Roasted eggplant, cream cheese & aged balsamic		Pickled onions, olive oil crostini & crunchy mustard	
<i>2007 Creekside Estate Rosé, VQA Niagara Peninsula</i>		<i>2009 « Grego » Bod. Jeromin</i>	
<i>Pinot Noir</i>	<i>5.00 (3oz) ~ 9.75 (6oz)</i>	<i>Tempranillo, Syrah</i>	<i>8.25 (3oz) ~ 16.25 (6oz)</i>
<b>Sweet Celeriac &amp; Leek Soup</b>	<b>5</b>	<b>Pork Tenderloin Medallions</b>	<b>14</b>
Lemon pepper crouton & chives		Braised endive, sage apple sauce & cabernet jus	
<i>2007 Creekside Est «Butler's Grant» VQA Niagara Pen</i>		<i>2009 13th Street</i>	
<i>Off-Dry Riesling</i>	<i>5.00 (3oz) ~ 9.75 (6oz)</i>	<i>Gemay Noir</i>	<i>6.75 (3oz) ~ 13.25 (6oz)</i>
<b>« Sloppy Joe » Poutine</b>	<b>9</b>	<b>B.C. Halibut</b>	<b>14</b>
2 yr old cheddar cheese & green onions		Purple potatoes, savoy cabbage & sundried tomatoes	
<i>2008 Tabor, Israel, Galilee</i>		<i>2008 J-L Colombo «La Redonne», France, C du Rhône</i>	
<i>Merlot</i>	<i>7.00 (3oz) ~ 13.50 (6oz)</i>	<i>Viognier, Roussanne</i>	<i>10.25 (3oz) ~ 20.25 (6oz)</i>
<b>Wild Mushrooms on Toast</b>	<b>9</b>	<b>Muscovy Duck Breast</b>	<b>14</b>
White truffle oil, herb sour cream & tuscano cheese		Potato gratin, garlic rapini & Niagara cherries	
<i>2008 Camelot</i>		<i>2007 Señorío de Urarte Crianza, Spain, Rioja</i>	
<i>Chardonnay</i>	<i>6.00 (3oz) ~ 11.75 (6oz)</i>	<i>Tempran., Mazuelo, Graci.</i>	<i>7.25 (3oz) ~ 14.00 (6oz)</i>
<b>Cheddar &amp; Apple Salad</b>	<b>9</b>	<b>Grilled Flank Steak</b>	<b>15</b>
Greens, grapes, spiced cashews & mustard vinaigrette		Brown sugar glaze, creamy potato salad & kettle chips	
<i>2007 Brokenwood, Australia, Hunter Valley</i>		<i>2008 Elk Cove</i>	
<i>Semillon</i>	<i>10.00 (3oz) ~ 19.50 (6oz)</i>	<i>Oregon Pinot Noir</i>	<i>13.00 (3oz) ~ 25.75 (6oz)</i>
<b>Spinach Salad</b>	<b>9</b>	<b>Artisan Canadian Cheese Platter</b>	<b>16</b>
Hazelnuts, cured black olives, feta & balsamic dressing		Smoked Cheddar, Light Hall Tomme, Tuscano, St.	
<i>2009 13th Street, VQA Twenty-Mile Bench</i>		Ambroise & Ermite	
<i>Gewurztraminer</i>	<i>7.50 (3oz) ~ 14.75 (6oz)</i>	<i>Wine Pairing: 1oz of 5 Wines</i>	<i>16</i>
<b>Cous Cous Salad</b>	<b>8</b>	<b>Peanut Butter Brulee</b>	<b>7</b>
Wild arugula, sweet onions, maple walnuts & cherry vin.		Chocolate peanut butter square	
<i>2009 Casa Geretto, Italy, Venezia</i>		<i>1995 Domaine Gardies "Ambre", France</i>	
<i>Pinot Grigio</i>	<i>6.00 (3oz) ~ 11.75 (6oz)</i>	<i>Grenache Blanc</i>	<i>6.00 (1oz) ~ 12.00 (2oz)</i>
<b>Seared « Lion Paw » Sea Scallop</b>	<b>9</b>	<b>Raspberry Parfait</b>	<b>7</b>
Confit cherry tomatoes, radish & shaved fennel		Chantilly cream	
<i>2009 "Alargo" Bod. Gomez y Rial, Spain, Rias Biexas</i>		<i>NV Eric Bordelet Sweet Sparkling Cider, France</i>	
<i>Albariño</i>	<i>8.50 (3oz) ~ 16.75 (6oz)</i>	<i>Apples</i>	<i>8.00 (3oz) ~ 15.75 (6oz)</i>
<b>Spicy Pepper Risotto</b>	<b>10</b>	<b>White Chocolate Mousse</b>	<b>7</b>
Baby spinach, roasted red peppers & Monforte goat cheese		Marble chocolate walnut bark	
<i>2008 Decero, Argentina, Mendoza,</i>		<i>2008 La Tunella, Italy</i>	
<i>Malbec</i>	<i>7.50 (3oz) ~ 14.75 (6oz)</i>	<i>Verduzzo</i>	<i>3.00 (1oz) ~ 6.00 (2oz)</i>
<b>Fried Calamari &amp; Organic Shrimp</b>	<b>11</b>	<i>Tuesday 17th, 2011</i>	
Wild arugula & sweet chili sauce		<i>Bryan Burke – Executive Chef</i>	
<i>2008 Estancia Piedra, Spain, Rueda</i>		<i>Adam Dolley- Sous Chef</i>	
<i>Verdejo</i>	<i>7.25 (3oz) ~ 14.75 (6oz)</i>		

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