

STARTERS

BABY KALE CAESAR SALAD	14
White anchovies, garlic chips, lamb bacon	
COCONUT SHRIMP	16
Served with sesame soy dipping sauce	
SCALLOPS AND PORK BELLY	24
Burnt miso caramel	
ESCARGOTS IN PASTIS BUTTER	18
With fresh grilled bread and topped with aged gouda	
DEVILS ON HORSEBACK	12
Prunes stuffed with blue cheese wrapped with bacon	
MARINATED OLIVES	15
Warm olives marinated with garlic and chili flakes	
FRIED HALUMI WITH PEACHES AND PROSCIUTTO	22
With apricot, vanilla and balsamic reduction and toasted pecans	
PORK RINDS	12
Seasoned with old bay and served with chipotle aioli	

SHARING

RAW OYSTERS	MARKET PRICE
Served with mignonette and fresh horseradish	
BONE MARROW AND STEAK TARTARE	24
Served with house made bread and accompaniments; loaded bone marrow \$5	
CHEESE BOARD 1/3/5 CHEESES	14/19/25
With house made bread and accompaniments	
CHARCUTERIE	25
Chefs choice of pates and meats with house make accompaniments	

MAINS

8OZ PAN SEARED TENDERLOIN	49
Pommes dauphines, sautéed mushrooms and demi cream	
GRILLED 14OZ PRIME RIBEYE	52
Pommes dauphines, sauteed mushrooms and demi cream	
BUTTER POACHED HALIBUT	42
Over peas, mini potatoes and clams in a dill and white wine cream	
MUSHROOM RISOTTO	32
Finished with aged gouda and truffle oil	
LIVER AND ONIONS	32
With lardons pommery mashed potatoes and seasonal vegetables	
SEASFOOD LINGUINI	34
Assorted seafood in a saffron and pastis cream sauce over fresh linguini	
8OZ ALL BEEF BURGER	26
With cheddar cheese, caramelized onions, pork belly, truffle aioli and a choice of side	

DESSERTS

LEMON POPPYSEED MASCARPONE CHEESECAKE	12
Light and creamy lemon cheesecake with sour cream poppy seed topping	
BEIGNETS	12
Fresh fried airy doughnuts with an orange blossom glaze	
BETE NOIR	12
Decadent chocolate cake	
CRÈME BRULEE	12
Classic vanilla bean custard with a burnt sugar crust	

WHITE WINE

LAROCHE , LA CHAVALIERE, VIOGNIER –france	11/16.5/44
VILLA SAN MARTINO, PINOT GRIGIO- Italy	11/16.5/29
COLUMBIA CREST CHARDONNAY – washington	14/21/56
SPARKLING WINE	11/44
ANGELS GATE, SUSSRESERVE REISLING - niagara	48
MAP MAKER, SAUVIGNON BLANC - new zealand	60
LACEY, GEWURZRAMINER skin fermented – prince edward county	66
LAROCHE, SAINT MARTIN, CHABLIS- france	77
HENRI BOURGEOIS, SANCERRE - loire	85

ROSE / ORANGE

OGIER, VENTOUX, ROSÉ – france	13.5/20.25/54
LEANING POST, ROSÉ – niagara peninsula	60
LEANING POST, CLOCKWORK, ORANGE– niagara lakeshore	75
DAVERRO, RIESLING, ORANGE, RAW - veneto	95
TOMBACCO, ORGINE BIANCO, ORANGE (dessert) - sicily	100

CHAMPAGNE

FRESNE DUCRET – PREMIER CRU CHAMPAGNE	115
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RED WINE

OGIER, VENTOUX, RED- france	11/16.5/44
BORSAO, GARNACHA - spain	11.5/17.25/46
ANDELLUNA 1300 MALBEC, argentina	12/18/48
H3, CABERNET SAUVIGNON - washington	14/21/56
IRON STONE, ZINFANDEL - california	55
DOMINIQUE PIRON, BEAUJOLAIS - france	66
ESPORÃO, RESERVA - portugal	69
PEARCE PREDHOMME CINSAULT/ SYRAH wild ferment – south africa	71
MAP MAKER, PINOT NOIR - new zealand	71
GRIGNANO, CHIANTI RUFINA - italy	80
CASINA BRIC 460, BAROLO - italy	150
DOMAINE QUEYLUS, SUMMUS, WINE MAKERS ONE BARREL BLEND– MERLOT, CAB FRANC- lincoln	175
SPERI AMARONE - italy	180

COCKTAILS

NEGRONI <i>CAMPARI, GIN, VERMOUTH</i>	12	PINK PILOT <i>EMPRESS GIN, ST.GERMAINE, MARASCHNO, LEMON</i>	14
RUSTY NAIL <i>BLENDED SCOTCH, DRAMBUIE</i>	12	PAPER PLANE <i>BOURBON, AMARO, APEROL, LEMON</i>	14
CHAMPS ÉLYSÉES <i>COGNAC, LEMON, CHARTREUSE</i>	14	LAST WORD <i>GIN, LIME, MARASCHINO, CHARTREUSE</i>	12
SMOKE SCREEN <i>ISLAY SCOTCH, CHARTREUSE, LIME, MINT</i>	14	ESPRESSO TONIC <i>ESPRESSO, MEZCAL, FEVER TREE</i>	14

BEER

DRAUGHT 16oz	8
BUD LIGHT	6
KRONENBOURG BLANC	7.5
MUSKOKA MAD TOM	7.5
MUSKOKA DETOUR	7.5
STELLA	7.5
W8ISHBONE BLACK BRIDGE STOUT	9

CIDER

HOWELL ROAD TRADITIONAL 20oz	9
HOWELL ROAD HOPS	9