

LUNCH MENU

FOR THE TABLE

DAILY BREAD 8

rotating selection, st. brigid’s whipped butter, maldon salt

CRISPY SEAFOOD 24

shrimp, cod, calamari, zucchini, jalapeno, champagne aioli

BLISTERED SHISHITO PEPPERS 12

white soy, toasted sesame

APPETIZERS

- FRENCH ONION SOUP

22

cave aged gruyère, mozzarella, baguette, caramelized onion, sherry
- SHORT RIB CROQUETTES

20

red onion jam, espelette aioli
- “THE JOLLY” MILLER CHARCUTERIE

46

rotating selection of cured meats, cheeses, pickled vegetables, and preserves
- CRAB CAKES

26

tartar sauce, pickled onions, herb salad, lemon, tajin
- AHI TARTARE

22

smoky mustard aioli, shallots, herbes de provence, avocado crema, furikake, crostini
- SHRIMP COCKTAIL

25

house cocktail sauce, lemon
- STEAMED PEI MUSSELS

20

leeks, garlic, white wine broth
- OYSTERS ON THE HALF SHELL

MP

daily selection, mignonette, fresh horseradish, house made hot sauce

BURGERS & SPECIALTY SANDWICHES

served with your choice of thick cut steakhouse fries, green salad, or caesar salad

- SHRIMP ROLL

29

house-made roll, kewpie aioli, pickled jalapeno, old bay
- TURKEY CLUB

34

smoked turkey, bacon, chipotle cream, heirloom tomato, aged cheddar
- PRIME RIB DIP

38

thinly sliced roasted prime rib, horseradish cream, swiss cheese, crispy malt onions, sourdough baguette, jus
- TAVERN BURGER

33

wagyu, truffled cream, aged cheddar, caramelized onions, “thuet” milk bun

SALADS

add: grilled chicken \$12 / steak \$16 / 3pc shrimp skewer \$16

- CAESAR

20

romaine hearts, baby gem, bacon, croutons, parmesan
- CHICKEN COBB

35

grilled chicken, smoked bacon, cherry tomato, corn, blue cheese, oregano vinaigrette, kasu egg
- TUNA NIÇOISE

36

seared ahi, artisan lettuce, haricots verts, cherry tomatoes, niçoise olives, anchovy, mustard vinaigrette, fingerling potatoes
- GREEN GODDESS

20

kale, cabbage, broccoli, sour apple, pine nuts, pomegranates
- GRILLED HALLOUMI & FIG

33

baby arugula, mint, candied pumpkin seeds, maple cider

MAINS

- GRILLED CHICKEN PENNE

32

roasted peppers, arugula, pommery mustard cream, pecorino
- HADDOCK & CHIPS

34

creamy tartar sauce, lemon, fries
- EGGPLANT SCHNITZEL

28

smoky romesco, sesame crema, pickled pearl onions, herbs
- GRILLED EUROPEAN SEABASS

48

lemon, ‘frankies’ extra virgin oil
- LAMB BANGERS & MASH

36

merguez sausage, creamy mashed potatoes, mint chutney

STEAKS

CANADIAN AAA, AGED MINIMUM 28 DAYS
served with your choice of one side

- 10oz PICANHA

I martin’s family farms, elora, ontario

chimichurri

52
- 7oz TENDERLOIN

I martin’s family farms, elora, ontario

62
- 12oz STRIPLOIN

I guelph, ontario

75
- 20oz BONE IN RIBEYE

I martin’s family farms, elora, ontario

95

SIDES

- BIBB SALAD

shallot vinaigrette, watermelon radish

12
- SAUTÉED FRENCH BEANS

almonds, extra virgin olive oil

10
- MASHED POTATOES

creamy potatoes, chives

11
- ROASTED BRUSSELS SPROUTS

maple gastrique, almond dukkah

12
- TRUFFLE FRIES

parmesan, roasted garlic aioli

12
- BAKED POTATO

cultured butter, sour cream, chives

11
- RED WINE DEMI

9
- PEPPERCORN SAUCE

11



DRINK MENU



WINES BY THE GLASS

WINES BY THE GLASS			5oz	8oz		5oz	8oz
WHITES							
sauvignon blanc, trius, niagara, ontario, 2023	12	19	malbec, luigi bosca, mendoza, argentina 2024			15	24
pinot grigio, fratelli cozza, veneto, italy, 2024	14	22	pinot noir, château mus, pays d'oc, france, 2023			15	24
viognier, 13th street, niagara, ontario, 2023	14	22	cabernet sauvignon, torres gran corona reserva, penedès, spain, 2021			15	24
chardonnay, tawse, niagara, ontario 2023	15	24	SPARKLING				
riesling, norman hardie, prince edward county, ontario, 2023	15	24	sparkling white, henry of pelham, niagara, ontario, nv			12	
ROSE							
pinot noir, cabernet franc, gamay, tawse, niagara, ontario, 2023	12	19	ALCOHOL FREE WINE				
REDS							
gamay, 13th street, niagara, ontario 2023	13	21	dry secco, grüvi, usa (275ml)			11	
sangiovese, vecchia cantina chianti, tuscany, italy, 2023	14	22	sparkling rosé, grüvi, usa (275ml)			11	
			sparkling white, bella glamour, zero, northern italy			13	

SIGNATURE COCKTAILS

SIPS WITH A STORY

SNOWCAP SOUR

a graceful blend of peach and tanqueray gin, finished with a hint of sherry and a silky texture

18

MAPLE MIDNIGHT

espresso kicks, ketel one vodka smooths, pumpkin warms, and maple sweeten; fall in a glass

18

ISLAND APOTHECARY

this island-inspired remedy blends our house-spiced captain morgan rum with citrus and sidral mundet apple soda, a sparkling twist with a warming finish

18

THE CHERRYWOOD

smoky, sweet, and laced with chocolate, this manhattan twist balances cherry depth with signal hill whiskey warmth

18

THE ART OF ZERO PROOF

PEAR PRESSURE

this cheeky zero-proof cocktail mixes juicy pear nectar with warming spices and a gingery snap. no pressure, just good taste

11

CRIMSON CHILL

tart cranberry and citrusy lime cooled down with floral elderflower and smooth orgeat, like a popsicle dressed for cocktail hour

11

GREEN GLOW

minty fresh tea and citrus-bright lime; this kombucha cooler with lemongrass is as good for your mood as it is for your gut

11

HAPPIER HOURS

in the oyster lounge | daily 3pm - 5:30pm

WEEKEND BRUNCH

saturday & sunday 10:30am - 4pm

FRIDAY LIVE MUSIC

in the oyster lounge | friday 7:30pm

BUCK-A-SHUCK TUESDAYS

\$1 oyster | all day tuesdays

DRAFT

1857 PILSNER	9
MOLSON CANADIAN	10
COORS LIGHT	10
RICKARD’S RED	11
HOP VALLEY BUBBLE STASH IPA	11
BELGIAN MOON	11
STRONGBOW	11
HEINEKEN	13
GUINNESS	13
CREEMORE LAGER	13
MADRI SPANISH LAGER	13

BOTTLES

MOLSON CANADIAN	7
COORS LIGHT	7
MILLER GENUINE DRAFT	7
RICKARD’S RED	7
HEINEKEN 0.0 ALCOHOL FREE	7
ESTRELLA DAMM	8
HEINEKEN	8
HEINEKEN SILVER	8
MOLSON ULTRA	8
MORETTI	8
SOL	8
GUINNESS 0.0 ALCOHOL FREE	10
VIZZY HARD SELTZER	9
blueberry pomegranate (can)	