

DINNER MENU



FOR THE TABLE

THE THREE DIPS 21 hummus, tzatziki, baba ganoush, pita, tortilla chips	PARM TUFFLE FRIES 17 Ontario potato fries, parmesan, truffle and roasted garlic oil	TATER KEGS 19 stuffed with cheddar cheese, bacon, jalapeno and bacon aioli
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APPETIZERS

FRENCH ONION SOUP caramelized onions, cave-aged Gruyere cheese, red wine, baguette	19
NONNA TURKEY BALLS fresh burrata cheese, extra virgin Italian olive oil, cherry tomatoes, fresh basil, Grana Padano cheese	18
AHI TARTARE capers, mustard aioli, herbs de Provence, lemon, crostini	20
BAKED GARLIC SHRIMP garlic butter, spices, herbs, parm cheese, sourdough	20
MARYLAND CRAB CAKES tender crab claw meat, Old Bay, remoulade sauce	22
SHRIMP COCKTAIL house made cocktail sauce, lemon	22
MUSSELS FLORENTINE shallots, white wine, cream, butter, herbs, spinach	19
ONTARIO CHEESE BOARD rotating selection of cheeses, fruit, pickled vegetables	39
CHICKEN GYOZA Japanese dumplings, ginger infused ponzu sauce, sweet chili sauce	18
CRISPY CALAMARI dusted clamari, lemon, chipotle aioli	24
FRIED CHICKEN SLIDERS chicken thighs tossed in sweet Thai, chipotle aioli and kimchi, mini brioche buns	19

SALADS

add: grilled chicken \$9 /salmon \$12

CAESAR romaine hearts, parmesan, applewood smoked bacon	21
HERITAGE SALAD mixed greens, pear, white grapes, candied walnuts, shallot vinaigrette	19
CHICKEN COBB herbed buttermilk dressing, egg, avocado, tomato, roasted chicken breast, bacon, blue cheese	29

MAINS

SHORT RIB SANDWICH braised short rib, gruyere cheese, horseradish aioli, crispy onion, crusty baguette	31
TAVERN BURGER aged cheddar, applewood smoked bacon, lettuce, tomato, toasted brioche bun, la bomba aioli	29
FRENCH ONION BURGER aged cheddar, Swiss cheese, crispy onions, truffle aioli, toasted brioche bun	30
8oz WAGYU BURGER roasted mushrooms, old cheddar, lettuce and tomato	32
CHICKEN CLUB SAMMIE roasted shallot aioli, seasoned chicken, applewood smoked bacon, tomatoes, bibb lettuce, focaccia bread	27
GNOCCHI DI PARMA white wine, cream, prosciutto, ricotta cheese	28
WAGYU BOLOGNESE wagyu meat sauce, big bouncy pappardelle noodles, shaved parmesan cheese, basil	28
LINGUINI PESCATORE shrimp, mussels, cherry tomatoes, white wine, butter	36
HADDOCK & CHIPS crispy golden ale battered haddock, fresh Ontario chips, tartar sauce, cabbage slaw	28
SPANISH PAN SEARED SALMON cauliflower Romesco sauce, finegrling tomatoes, cream sauce	35
TUSCAN CHICKEN roasted chicken breast, fingerling potatoes, green beans, spinach, sun-dried tomatoes, cream sauce	34

CANADIAN CUTS

COMES WITH CHOICE OF FRIES, HOUSE, CAESAR
TATER KEGS \$4 OR SWEET FRIES \$4

12oz RIBEYE STEAK	65
18oz RIBEYE STEAK	85
8oz STRIPLOIN STEAK	45
12oz STRIPLOIN STEAK	60
11oz SMOKED PORK CHOP	40

SIDES

ROASTED BRUSSEL SPROUTS WITH BALSAMIC	12
SAUTEED VEGETABLES	9

WINES BY THE GLASS

	5oz	8oz		5oz	8oz
WHITES					
cabernet sauvignon, errazuriz, max reserva, chile				10	13
chardonnay, the brock, niagara, ontario	14	23	barbara raimonda, piedmont, italy	12	19
sauvignon blanc, vineland estates, niagara ontario	10	13	ripasso, tedeschi, piedmont, italy	13	20
pinot grigio, veneto italy	12	19			
sauvignon blanc, aconcagua valley, chile	11	18	SPARKLING		
chardonnay, hawks bay, new zealand	14	23	champagne, tarlant brut reserve, france white,	24	
aveleda, vino verde, classic blend, albarino, portugal	10	13	perle d'aurore, brut rose, cremant, france	14	
ROSE					
			BOTTLES		
pinot noir, alie frescobaldi, toscana, italy	11	18	nebbiolo, fontanafredda barolo, piedmont italy		105
			sangiovese, frescobaldi brunello, tuscany, italy		120
REDS					
cabernet sauvignon, vineland estates, niagara, ontario	10	13			
cabernet sauvignon, trius, niagara, ontario	13	20			
malbec, don david, calchaqui valley, argentina	12	19			

SIGNATURE COCKTAILS

MAPLE DAIQUIRI	16
<i>a graceful blend of peach and tanqueray gin, finished with a hint of sherry and a silky texture</i>	
CIDER SPRITZ	16
<i>Campari, Strongbow cider, Angostura bitters</i>	
CAMPFIRE MARGARITA	16
<i>Mezcal, smoked lime juice, smoked maple syrup, Tajin</i>	
OH FASHIONED	
<i>Crown Royal, smoked maple syrup, orange bitters, Angostura bitters, maple candied bacon strip</i>	17
PIE IN THE SKY	16
<i>Ketel One vodka, spiced pear juice, Galliano, Goldschlager, lemon juice, cinnamon</i>	
SOURINRED	16
<i>Crown Royal, pineapple mint green apple and lime juice, Campari, Cassis, egg whites</i>	
THE ART OF ZERO PROOF	
NADA APEROL SPRITZ	10
<i>0% aperitif, 0% prosecco, soda, orange</i>	
RASPBERRY MARGARITA	10
<i>0% tequila, 0% orange liqueur, lime, raspberry, jalapeno, agave</i>	
GIN-LESS GLAMOUR	10
<i>0% gin, 0% orange liqueur, lime, cranberry</i>	

DRAFT

MILLER PILSNER	9
MOLSON CANADIAN	10
COORS LIGHT	10
CREEMORE BOUNDLESS IPA	11
HOP VALLEY BUBBLE STASH IPA	11
BLUE MOON	11
STRONGBOW	11
HEINEKEN	12
GUINNESS	12
CREEMORE LAGER	12
MADRI SPANISH LAGER	12

BOTTLES

MOLSON CANADIAN	8
COORS LIGHT	8
MILLER GENUINE DRAFT	8
RICKARD’S RED	8
HEINEKEN 0.0 ALCOHOL FREE	8
ESTRELLA DAMM HEINEKEN	8
HEINEKEN SILVER	8
ESTRELLA DAMM	8
SOL	8
GUINNESS 0 ALCOHOL FREE	8
ERDINGER	8
VIZZY HARD SELTZER	10
ask about flavours(can)	