

DINNER 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 cave aged gruyère, mozzarella, baguette, caramelized onion, sherry	22
SHRIMP COCKTAIL house cocktail sauce, lemon	25
AHI TARTARE smoky mustard aioli, shallots, herbes de provence, avocado crema, furikake, crostini	22
SHORT RIB CROQUETTES red onion jam, espelette aioli	20
CRAB CAKES tartar sauce, pickled onions, herb salad, lemon, tajin	26
HAND CUT BEEF TARTARE dijon, gherkins, capers, sherry vinegar, cured egg yolk, grilled sourdough	23
STEAMED PEI MUSSELS leeks, garlic, white wine broth	20
“THE JOLLY” MILLER CHARCUTERIE rotating selection of cured meats, cheeses, pickled vegetables, and preserves	46
LOBSTER QUESADILLA lobster meat from a 1¼ lb lobster, pico de gallo, boursin cream cheese, mozzarella, sour cream, grilled lemon <i>limited quantities</i>	55
OYSTERS ON THE HALF SHELL daily selection, mignonette, fresh horseradish, house made hot sauce	MP

SALADS

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

CAESAR romaine hearts, baby gem, bacon, croutons, parmesan	20
GREEN GODDESS kale, cabbage, broccoli, sour apple, pinenuts, pomegranates	20
CHICKEN COBB grilled chicken, smoked bacon, cherry tomato, corn blue cheese, oregano vinaigrette, kasu egg	35
GRILLED HALLOUMI & FIG baby arugula, mint, candied pumpkin seeds, maple cider vinaigrette	33
TUNA NIÇOISE seared ahi, artisan lettuce, haricots verts, cherry tomatoes, nicoise olives, anchovy, mustard vinaigrette, fingerling potatoes	36

MAINS

DUCK BREAST FRITES pomegranate peppercorn jus, fries	31
TAVERN BURGER wagyu, truffled cream, aged cheddar, caramelized onions, “thuet” milk bun, fries or caesar salad	33
LAMB BANGERS & MASH merguez sausage, creamy mashed potatoes, mint chutney	36
PRIME RIB DIP thinly sliced prime rib, horseradish cream, swiss cheese, crispy malt onions, sourdough baguette, jus, fries or caesar salad	38
ROASTED HALF CHICKEN roast garlic mashed potato, pan jus	35
GRILLED CHICKEN PENNE pommery cream sauce, roasted peppers, arugula, pecorino	32
GRILLED EUROPEAN SEABASS lemon, ‘frankies’ extra virgin oil	48
BROILED WHOLE SPANISH MACKEREL tomato confit, salsa verde	39
HADDOCK & CHIPS creamy tartar sauce, lemon, fries	34
EGGPLANT SCHNITZEL smokey romesco, sesame crema, pickled pearl onions	28

STEAKS

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

10oz PICANHA martin’s family farms, elora, ontario chimichurri	52
7oz TENDERLOIN martin’s family farms, elora, ontario	62
12oz STRIPLOIN guelph, ontario	75
20oz BONE IN RIBEYE 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 dukkha	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)	