

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
- LOBSTER QUESADILLA

55
- lobster meat from a 1¼ lb lobster, pico de gallo, boursin cream cheese, mozzarella, sour cream, grilled lemon *limited quantities*
- 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

	5oz	8oz
WHITES		
sauvignon blanc, trius, niagara, ontario, 2023	12	19
pinot grigio, fratelli cozza, veneto, italy, 2024	14	22
viognier, 13th street, niagara, ontario, 2023	14	22
chardonnay, tawse, niagara, ontario 2023	15	24
riesling, norman hardie, prince edward county, ontario, 2023	15	24
ROSE		
pinot noir, cabernet franc, gamay, tawse, niagara, ontario, 2023	12	19
REDS		
gamay, 13th street, niagara, ontario 2023	13	21
sangiovese, vecchia cantina chianti, tuscany, italy, 2023	14	22

SIGNATURE COCKTAILS

SIPS WITH A STORY		
SNOWCAP SOUR		
<i>a graceful blend of peach and tanqueray gin, finished with a hint of sherry and a silky texture</i>	18	
MAPLE MIDNIGHT		
<i>espresso kicks, ketel one vodka smooths, pumpkin warms, and maple sweeten; fall in a glass</i>	18	
ISLAND APOTHECARY		
<i>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</i>	18	
THE CHERRYWOOD		
<i>smoky, sweet, and laced with chocolate, this manhattan twist balances cherry depth with signal hill whiskey warmth</i>	18	
THE ART OF ZERO PROOF		
PEAR PRESSURE		
<i>this cheeky zero-proof cocktail mixes juicy pear nectar with warming spices and a gingery snap. no pressure, just good taste</i>	11	
CRIMSON CHILL		
<i>tart cranberry and citrusy lime cooled down with floral elderflower and smooth orgeat, like a popsicle dressed for cocktail hour</i>	11	
GREEN GLOW		
<i>minty fresh tea and citrus-bright lime; this kombucha cooler with lemongrass is as good for your mood as it is for your gut</i>	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

	5oz	8oz
malbec, luigi bosca, mendoza, argentina 2024	15	24
pinot noir, château mus, pays d’oc, france, 2023	15	24
cabernet sauvignon, torres gran corona reserva, penedès, spain, 2021	15	24
SPARKLING		
sparkling white, henry of pelham, niagara, ontario, nv	12	
ALCOHOL FREE WINE		
dry secco, grüvi, usa (275ml)	11	
sparkling rosé, grüvi, usa (275ml)	11	
sparkling white, bella glamour, zero, northern italy	13	

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)	