

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	22
cave aged gruyère, mozzarella, baguette, caramelized onion, sherry	
SHRIMP COCKTAIL	25
house cocktail sauce, lemon	
AHI TARTARE	22
smoky mustard aioli, shallots, herbes de provence, avocado crema, furikake, crostini	
SHORT RIB CROQUETTES	22
red onion jam, espelette aioli	
CRAB CAKES	26
tartar sauce, pickled onions, herb salad, lemon, tajin	
HAND CUT BEEF TARTARE	23
dijon, gherkins, capers, sherry vinegar, cured egg yolk, grilled sourdough	
STEAMED PEI MUSSELS	20
leeks, garlic, white wine broth	
“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 <i>limited quantities</i>	
OYSTERS ON THE HALF SHELL	MP
daily selection, mignonette, fresh horseradish, house made hot sauce	

SALADS

add: grilled chicken \$13 / steak \$16 / 3pc shrimp skewer \$16

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

MAINS

DUCK BREAST FRITES	31
pomegranate peppercorn jus, fries	
TAVERN BURGER	33
wagyu, truffled cream, aged cheddar, caramelized onions, “thuet” milk bun, fries or caesar salad	
LAMB BANGERS & MASH	36
merguez sausage, creamy mashed potatoes, mint chutney	
PRIME RIB DIP	38
thinly sliced prime rib, horseradish cream, swiss cheese, crispy malt onions, sourdough baguette, jus, fries or caesar salad	
ROASTED HALF CHICKEN	35
roast garlic mashed potato, pan jus	
GRILLED CHICKEN PENNE	32
pommery cream sauce, roasted peppers, arugula, pecorino	
GRILLED EUROPEAN SEABASS	48
lemon, ‘frankies’ extra virgin oil	
ROASTED ALASKAN HALIBUT	55
salsa verde, tomato confit, fennel and herb salad	
HADDOCK & CHIPS	34
creamy tartar sauce, lemon, fries	
EGGPLANT SCHNITZEL	28
smokey romesco, sesame crema, pickled pearl onions	

STEAKS

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

10oz PICANHA	I martin’s family farms, elora, ontario	53
chimichurri		
7oz TENDERLOIN	I martin’s family farms, elora, ontario	64
12oz STRIPLOIN	I guelph, ontario	75
20oz BONE IN RIBEYE	I martin’s family farms, elora, ontario	105

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
ROASTED SEASONAL MUSHROOMS	herb butter	16
RED WINE DEMI		9
PEPPERCORN SAUCE		11

DRINK MENU



WINES BY THE GLASS

*premium pours	5oz	8oz		5oz	8oz
WHITES					
sauvignon blanc, trius, niagara, ontario, 2023	12	19		pinot noir, château mus, pays d’oc, france, 2023	15 24
pinot grigio, fratelli cozza, veneto, italy, 2024	14	22		cabernet sauvignon, torres gran corona reserva,	
pecorino, umani ronchi, abruzzo, italy, 2024	14	22		penedès, spain, 2021	15 24
chardonnay, tawse, niagara, ontario, 2023	15	24		*barbera, vietti trevie, piemonte, italy, 2022	22 35
riesling, norman hardie, prince edward county, ontario, 2023	15	24		SPARKLING	
*chardonnay, la meulière, chablis, france, 2023	28	43		glera, mionetto prosecco, veneto, italy, nv	12
ROSE					
pinot noir, cabernet franc, gamay, tawse, niagara, ontario, 2023	12	19		sparkling white, henry of pelham, niagara,	
REDS					
gamay, 13th street, niagara, ontario 2023	13	21		ontario, nv	12
sangiovese, vecchia cantina chianti, tuscany, italy, 2023	14	22		*cuvée brut, piper-heidsieck, champagne, france	24
malbec, luigi bosca, mendoza, argentina, 2024	15	24		ALCOHOL FREE WINE	
				dry secco, grüvi, usa (275ml)	11
				sparkling rosé, grüvi, usa (275ml)	11
				sparkling white, bella glamour, zero, northern italy	13

SIGNATURE COCKTAILS

SIPS WITH A STORY

SNOWCAP SOUR 18
a graceful blend of peach and tanqueray gin, finished with a hint of sherry and a silky texture

MAPLE MIDNIGHT 18
espresso kicks, ketel one vodka smooths, pumpkin warms, and maple sweeten; fall in a glass

ISLAND APOTHECARY 18
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

THE CHERRYWOOD 18
smoky, sweet, and laced with chocolate, this manhattan twist balances cherry depth with signal hill whiskey warmth

THE ART OF ZERO PROOF

PEAR PRESSURE 11
this cheeky zero-proof cocktail mixes juicy pear nectar with warming spices and a gingery snap. no pressure, just good taste

CRIMSON CHILL 11
tart cranberry and citrusy lime cooled down with floral elderflower and smooth orgeat, like a popsicle dressed for cocktail hour

GREEN GLOW 11
minty fresh tea and citrus-bright lime; this kombucha cooler with lemongrass is as good for your mood as it is for your gut

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)	

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