

Salads & Starters

DAILY SOUP \$5

BAKED FRENCH ONION SOUP \$9

Caramelized onion, wine and cognac infused broth with swiss cheese, baked golden brown

BEET DUO SALAD \$9

mixed greens, golden and purple beets, candied walnuts, pickled red onions, goat cheese and dijon vinaigrette

FEATURED SEASONAL SALAD \$9.50 See our specials card for current offering

CRAB CAKES \$11

Handmade panko crusted crab cakes with citrus aioli. 3 per order.

ARANCINI \$10

Handmade mozzarella stuffed risotto balls with roasted tomato marinara and parmesan

HOUSEMADE FLATBREAD \$8.50

with roasted garlic, dried figs, sliced pear, goat cheese and balsamic glaze

CHEESE PLATE \$11

Assorted cheeses, crackers, dried figs and wine jelly

CHARCUTERIE PLATE \$12

Prosciutto, Genoa salami, capicola, bocconcini cheese, pepperoncini peppers, olives and grape tomatoes with housemade crostini and fresh baguette.

Sandwiches & Burgers

Served with your choice of one side: fresh cut fries & garlic aioli, side house salad, or soup.
Upgrade to Featured Poutine, Featured Salad, or Beet Duo Salad for \$2.75.

RIB EYE STEAK SANDWICH \$13.50

Premium 6oz dry aged ribeye, sautéed mushrooms, crispy onions, garlic aioli on focaccia

TURKEY BRIE BURGER \$13.75

Grilled turkey burger with Brie cheese, shredded lettuce, tomato, bermuda onion and cranberry aioli served on a kaiser.

BUTTERMILK CHICKEN SANDWICH \$13

Crispy coated, buttermilk marinated chicken breast, tangy cabbage slaw, pickles, garlic aioli on a kaiser

BACON MUSHROOM SWISS SIRLOIN BURGER \$13

Housemade sirloin burger with maple bacon, mushrooms, swiss cheese, lettuce, tomato, pickle and buttermilk ranch aioli served on a kaiser

GRILLED CHEESE \$10

Double smoked cheddar, 1 yr old white cheddar and housemade apple-onion jam on multigrain panini bread. *As above with Double Smoked Side Bacon \$12*

Lunch Entrees

PAN FRIED RAINBOW TROUT \$14

7 oz rainbow trout filet with citrus aioli on a bed of white and wild rice. (Not served with choice of side)

SHRIMP AU GRATIN \$15

Sautéed shrimp in garlic herb butter, baked with three cheeses. Served with a choice of side.

LAKE ERIE PERCH \$13.50

Fresh Lake Erie Yellow Perch in our seasoned breading, served with coleslaw, Tartar Sauce and choice of side.

BACO BRAISED BEEF RIBS \$15

With house made spätzle

CAPRESE RAVIOLI \$14

Ricotta, tomato and basil stuffed ravioli served with a sundried tomato cream sauce and warm breadstick. (Not served with choice of side)

BUTTERNUT SQUASH & SWEET POTATO SUCCOTASH \$13

With sweet corn, chick peas and dried apricot. Served on a bed of rice.

MAPLE GLAZED SALMON \$14

Sesame crusted maple glazed salmon on a bed of white and wild rice. (Not served with choice of side)

FRITTATA FEATURE \$10

Chefs Creation of featured toppings on our light Frittata base changes weekly. See our Specials Menu for our current offering.

POUTINE SPECIAL \$9

Fresh cut fries, cheese curds and toppings that change weekly. See our Specials Menu for our current offering.

Something Sweet

Our dessert selection is always changing - keeping things fresh and fun! Ask your server about our featured seasonal dessert options.

\$5 each

We endeavor to accommodate food sensitivities and/or dietary restrictions. Please speak with your server about possible modifications to suit your needs.