



## TO start

### Artisan Bread Board & Savoury \$9

#### Scones for Two

Whipped butter, game terrine  
Gluten free bread available.

### Ontario Asparagus Bisque <sup>GF</sup> \$14

Torched goat cheese, in house  
smoked pork belly relish, saffron  
crème fraîche

### Baby Gem and Red Oak \$23

#### Caesar Salad

Kitchen crafted garlic cream dressing,  
anchovies, asiago shavings, maple  
cured bacon

### Watermelon and Tomato \$24

#### Caprese Salad

Burrata cheese, butter lettuce, house  
pickled baby beets, fresh mint and  
wildflower vinaigrette

### P.E.I Mussels \$29

Steamed with spicy chorizo, heirloom  
potatoes, red pepper succotash in a  
buttery scented broth of Chardonnay  
and garlic, fresh herb baguette

### Seafood Samplers \$31

Octopus carpaccio, three poached  
jumbo black tiger shrimp, Alaskan  
crab cake, wasabi dust, garlic - caper  
aioli, house mignonette, cocktail  
sauce

### Bone Marrow and Oxtail Jam \$26

Two pieces of canoe cut style marrow  
served with braised Oxtail, roasted  
shallots, sourdough crostini, smoked  
sea salt

## MAIN entrées

### Lobster Thermidor Papperdelle \$44

Half Canadian lobster tail, gruyere  
cheese au gratin, fresh pappardelle  
pasta with garden herbs, black garlic,  
grape tomatoes, pink peppercorn  
and lemon spun vinaigrette

### Cedar Planked Arctic Char <sup>GF</sup> \$42

Crispy corn grit cake topped with  
antiboise, smoked parsnip purée,  
roasted baby vegetables with maple  
gastrique

### Australian Whitestripe Roast \$59

#### Rack of Lamb <sup>H</sup>

Roasted half of rack, venison sausage  
ragu, sweet pea arancini, asparagus,  
baby carrots, blueberry reduction

### Brome Lake Duck Trio <sup>GF</sup> \$41

Crispy duck leg confit, oven roasted  
breast, foie gras panna cotta with  
shallots chutney, Yukon potato pavé,  
Niagara pear chutney, farmhouse  
vegetables

### Vegetarian Risotto <sup>V GF</sup> \$39

Arborio rice, shiitake mushroom,  
butternut squash, golden beets, grilled  
halloumi, heirloom potato and carrots  
succotash, sprouted lentils, scented  
black rice finish





## ANTLER steaks

## From The Charbroiler

*Steaks arrive with garden herb - garlic-peppercorn reduction sauce, fingerling potato au gratin, asparagus, wild mushroom sauté*

AAA 'California Cut' Beef Striploin	8oz   \$49
AAA Beef Tenderloin 'Filet Mignon'	8oz   \$69
Canadian Certified Angus 'Center Cut' New York Striploin	12oz   \$72
Bison Ribeye	14oz   \$74
AAA Porterhouse	24oz   \$96
Japanese A5 Wagyu Tenderloin Steak	8oz   \$165
AAA Dry Aged Tomahawk Steak	50oz   \$189

## SAVOURY sides

Beer Battered Onion Rings <i>Chipotle aioli</i>	\$12
Brussel Sprout Sauté <i>with double smoked bacon</i>	\$12
Truffle-Scented Fries <sup>GF</sup> <i>Rosemary, parmesan cheese</i>	\$13
Asparagus <sup>GF DF</sup> <i>Pink peppercorn vinaigrette</i>	\$10
Baked Mac and Cheese	\$15

## MUST-HAVE add ons

Bernaise Sauce	\$6
Canadian Lobster Tail 7 oz <sup>GF</sup>	\$32
Garlic Basted Grilled Shrimp Skewers (7) <sup>GF</sup>	\$24
Cedar Planked Japanese Scallops (4) <sup>GF</sup>	\$28

