

## APPETIZERS

### Maritime Oysters 6 for 27 | 12 for 50

horseradish, strawberry gazpacho, hot sauce

*NV Moët & Chandon Brut Imperial, Champagne, France (5oz) 40*

### Roasted Red Pepper Soup 19

whipped ricotta, herb oil

*2024 Jean-Yves Bretaudeau Sauvignon Blanc, Loire, France (5oz) 20*

### Smoked Steelhead Trout 24

mascarpone, trout roe, pickles, seeded rye toast

*NV Familie Bauer Grüner Veltliner, Niederösterreich, Austria (5oz) 17*

### Tuna Tartare 29

chili vinaigrette, sesame lavash

*2023 Cave Spring 'Dolomite' Riesling, Beamsville Bench, Niagara (5oz) 16*

### Venison & Foie Gras Terrine 30

shaved vegetable salad, apricot purée

*2024 Hinterland 'Borealis' Rosé, Prince Edward County (5oz) 17*

### Beef Carpaccio 28

pine nuts, spiced yolk jam, arugula, shaved parmesan

*2024 Maison Idiart Espérance Rosé, Languedoc-Roussillon, France (5oz) 16*

## SALADS

Add Smoked Chicken Breast 18 | Steelhead Trout 22 | 6oz Flat Iron Steak 28

### Burrata 30

summer vegetables, citrus vinaigrette, sourdough crisps

*2024 Mosole Passe di Luce Pinot Grigio, Veneto, Italy (5oz) 18*

### Iceberg Wedge 26

feta, pistachio, green goddess

*2023 Château de Thauvenay 'Terres Blanches' Sancerre, Loire, France (5oz) 25*

### Pearle Farm Baby Greens 22

Ontario strawberries, basil pine nut pesto, strawberry vinaigrette

*2024 Jean-Yves Bretaudeau Sauvignon Blanc, Loire, France (5oz) 20*

🌱 Plant-based menu available upon request

## MAINS

### **Braised Lamb Rigatoni 38**

tomato, chili, parsley lemon gremolata

2023 *Tenute Orestyadi 'Douar' Nero d'Avola,*

*Sicily, Italy (5oz) 17*

### **Mushroom Strozzapreti 35**

wild & tame mushroom bolognese, parmesan

2023 *Cloudsley Cellars Pinot Noir, Niagara (5oz) 19*

### **Roast Chicken Supreme 39**

oyster mushrooms, truffle butter,

poached baby leeks

2024 *Vignerons del Bel Air 'Climat Grand Craus'*

*Morgon, Beaujolais, France (5oz) 19*

### **Pan Seared Halibut 46**

cherry tomatoes, zucchini, pesto cream

2024 *Maison Idiart Espérance Rosé,*

*Languedoc-Roussillon, France (5oz) 16*

### **Lobster Club 49**

EM croissant, East coast lobster salad,

maple bacon, fries & greens

2025 *Domaine Queylus Rosé, Niagara (5oz) 18*

### **Mill Burger 29**

YU Ranch beef, aged cheddar, caramelized

onions, remoulade, sesame bun, fries & greens

2022 *Primaia SerPrimo, Tuscany, Italy (5oz) 20*

### **Steak Frites 44**

triple cooked chips, sautéed greens, chimichurri

2021 *Marqués de Murrieta Reserva, Rioja, Spain (5oz) 25*

## LUNCH PRIX-FIXE MENU

60 per guest, wine pairings 35

Choice of

### **Pearle Farm Baby Greens**

Ontario strawberries, basil pine nut pesto,  
strawberry vinaigrette

2024 *Jean-Yves Bretaudeau Sauvignon Blanc,*  
*Loire, France (4oz)*

or

### **Sweet Corn Soup**

grilled corn & pepper salsa

2023 *Le Clos Jordanne Villages Chardonnay,*  
*Niagara (4oz)*

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### **Baked Trout**

charcoal roasted cabbage, new potatoes,  
buttermilk beurre blanc

2025 *Domaine Queylus Rosé, Niagara (5oz)*

or

### **Roast Chicken Supreme**

oyster mushrooms, truffle butter,  
poached baby leeks

2023 *Cloudsley Cellars Pinot Noir,*  
*Niagara (5oz)*

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### **Peach Custard Tart**

roasted peaches, honey gelato

2021 *Stratus BA Semillon, Niagara (1oz)*

or

### **Chocolate Fondant**

blackberry compote, vanilla bean gelato

2024 *Tawse Cabernet Sauvignon Ice Wine,*  
*Niagara (1oz)*