

APPETIZERS

Maritime Oysters 6 for 27 | 12 for 50

apple mignonette, horseradish, hot sauce

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

Butternut Squash Soup 19

tomato chutney, spiced Chantilly

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

Smoked Steelhead Trout Tartine 25

mustard, crème fraîche, fennel relish, pickled shallots, 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

Foie Gras Parfait 30

pear chutney, chardonnay jelly, toast soldiers

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 20 | Steelhead Trout 24 | 6oz Flat Iron Steak 30

Burrata 30

fresh & marinated tomatoes, bibb lettuce, basil pesto, sourdough crisps

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

Iceberg Wedge 28

feta, pistachio, green goddess

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

Roasted Squash Salad 24

pumpkin seed crumble, whipped ricotta, maple vinaigrette

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

🌱 Plant-based menu available upon request

MAINS

Braised Lamb Rigatoni 42

tomato, chili, parsley lemon gremolata

2023 *Tenute Orestadi 'Douar' Nero d'Avola, Sicily, Italy (5oz) 17*

Mushroom Strozzapreti 36

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 52

grilled maitake mushrooms,
buttermilk beurre blanc

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

Lobster Club 53

EM croissant, East coast lobster salad,
maple bacon, fries & greens

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

Mill Burger 32

YU Ranch beef, aged cheddar, caramelized
onions, remoulade, sesame bun, fries & greens

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

Steak au Poivre

6oz Flat Iron 45 | 8oz Tenderloin 95

creamed spinach, beer battered onion rings,
peppercorn jus

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

LUNCH PRIX-FIXE MENU

65 per guest, wine pairings 35

Choice of

Roasted Squash Salad

pumpkin seed crumble, whipped ricotta,
maple vinaigrette

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

or

Tomato Soup

whipped ricotta, basil pesto

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

Baked Trout

tomato chutney, herb salad, red pepper jus

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

or

Roast Chicken Supreme

oyster mushrooms, truffle butter,
poached baby leeks

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

Sticky Toffee Pudding

toasted walnut, warm toffee sauce,
vanilla ice cream

2021 *Stratus BA Semillon, Niagara (10z)*

or

Honey Custard Tart

roasted pear, crème fraîche, nutmeg

2024 *Tawse Cabernet Sauvignon Ice Wine, Niagara (10z)*