

## APPETIZERS

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### SEASONAL SOUP

your server will enlighten

10

### MANOR GREENS

pickled red onions, carrot ribbons,  
heirloom tomatoes, cucumber, bistro greens,  
white balsamic & honey vinaigrette ✱, ♡

12

### CLASSIC CAESAR

romaine, baked garlic croutons, house-made  
caesar dressing, smoked European bacon,  
parmesan, lemon

13

### PROSCIUTTO WRAPPED BOCCONCINI SALAD

arugula, frisee, wine-poached pears, blistered  
tomato wedges, lemon poppy seed dressing,  
balsamic reduction ✱A, ♡A

15

### CALAMARI FRA DIAVOLO

lightly breaded calamari, tomato ragout, seared  
cipollinis, fresh chilies, bell peppers, roasted garlic  
aioli, fresh herbs, basil oil dressed watercress

16

### FRIED RAVIOLI

fontina & chorizo stuffed house-made ravioli,  
arrabbiata sauce, manchego cheese, fresh herbs

14

### BRUSCHETTA TOSCANA

toasted garlic Italian bread, feta, balsamic  
reduction, fresh cherry tomatoes, garlic,  
shallots, basil ✱A

14

### LAMB KOFTA

skewered lamb shoulder, feta, sautéed onions &  
garlic, tzatziki, hummus, harissa, roasted olives ✱A

15

### OYSTERS ROCKEFELLER

featured oysters, garlic cream sauce, fresh  
herbs, parmesan, panko breadcrumbs,  
toasted Italian loaf, micro salad, lemon ✱A

15

### MUSSELS & FRITES

house-made chorizo cream sauce, white wine,  
tarragon, fresh basil, roasted garlic, manchego  
cheese, served with crispy shoestring frites ✱A

15

### CHARCUTERIE

(FOR ONE OR FOR TWO)

Chef's selection of artisanal cheeses & meats,  
pickled vegetables, pommery mustard,  
roasted olives, garlic crostinis

16/26

#### ADD TO ANY APPETIZER

garlic prawns +11 or chicken breast +7

*We proudly work with and support our local producers.*

Slegers Greens – **micro greens**

Heffernan Apiaries – **beekeeper**

Gunn's Hill Artisan Cheese – **artisanal cheeses**

Railway City Brewing Company – **handcrafted beer**

## MAINS

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### CHICKEN TANGIERS

pan seared chicken supreme, ras el hanout, lemon infused Israeli couscous, toasted almonds, sultanas, seasonal vegetables, charmoula cream sauce ✖<sup>A</sup>

32

### SEAFOOD PAELLA

calamari, mussels, littleneck clams, prawns, chorizo, sweet peas, scallions, cherry tomatoes, fish broth, white wine and saffron infused arborio rice ✖<sup>A</sup>

34

### CANNELLONI

hand rolled pasta, sautéed spinach, forest mushrooms, ricotta, fresh herbs, romesco sauce, shaved asiago, garlic toast ♡

30

### RIGATONI CARBONARA

black garlic, arugula, forest mushrooms, guanciale, truffle gouda, fresh hen's egg, parmesan shaved black truffles ♡<sup>A</sup>

32

### SEA SCALLOPS

pan seared scallops, apple parsnip puree, bacon chutney, roasted potato medley, seasonal vegetables, spiced syrup ✖

34

### ARCTIC CHAR

pan seared fillets, garlic compound butter, Atlantic crab & basil cream spaghettini, beet root purée, seasonal vegetables, charred lemon wheel ✖<sup>A</sup>

34

### HERB CRUSTED SALMON

oven roasted fillet, roasted root vegetable hash, blistered cherry tomatoes, fresh herb panko crust, whole grain mustard, béarnaise sauce ✖<sup>A</sup>

35

### BRAISED SHORT RIB

beet root mushroom risotto, roasted cipollini onions, seasonal vegetables, basil pesto, crispy leeks, red ale demi ✖<sup>A</sup>

36

### AAA 10oz STRIPLOIN

roasted fingerling potatoes, charred garlic frisee, heirloom tomatoes, seasonal vegetables, peppercorn demi ✖

37

### AAA 8oz FILLET MIGNON

chèvre potato puree, seasonal vegetables, fresh shaved horseradish, bordelaise sauce ✖

41

#### ADD ON:

garlic prawns +11 | lobster tail & drawn butter +15 | seared sea scallops +12 | atlantic crab +10

*We proudly work with and support our local producers.*

✖ gluten-free   ✖<sup>A</sup> gluten-free available   ♡ vegetarian   ♡<sup>A</sup> vegetarian available   ♡<sup>♠</sup> vegan   ♡<sup>♠A</sup> vegan available

18% gratuity will be added to parties of eight or more