

# Dinner Menu

## APPETIZER

OYSTERS 3.75 each  
fresh shucked with accoutrements

PFENNINGS CARROT 18  
garlic fermented carrots, white anchovies, dulce crisp,  
aioli, gremolata

ARCTIC CHAR TARTARE 28  
pickled fiddleheads, spruce tips, smoked roe, labneh, chilled cucumber  
broth, potato crisp

BEEF CARPACCIO 25  
aged cheddar frico, pickled apple, brown butter crumble,  
mustard vinaigrette, caraway

FOIE 25  
shaved foie torchon, toasted brioche, fermented strawberries,  
maple vinegar gel, hazelnuts

TOMATO SALAD 22  
organic tomatoes, cucumber, herbs, focaccia crisps, burratini cheese,  
black garlic vinaigrette

MUSHROOM PANZANELLA 23  
warm croutons, organic mushrooms, ontario baby greens, crème  
fraîche dressing, roasted garlic, handeck cheese

LEEK & TRUFFLE SOUP 20  
celery, salted cream, fresh summer truffle

## ENTRÉE

STEELHEAD TROUT 46  
butter-poached trout, almond velouté, peas, baby turnip, mint

BEEF SHORT RIB 50  
braised short rib, local vegetable giardiniera, horseradish cream,  
“sunday roast” potatoes

TAGLIATELLE 34  
grilled spinach, pistachio, hand-cut pasta, fennel, aglio olio,  
sweet herbs

PORK BELLY 50  
slow roasted pork belly, sauce charcuterie, pickled chestnut  
mushrooms, smoked butter glazed carrot

CHICKEN FOR EDNA 35  
chicken and spinach crépinette, milk gravy,  
potato pave, blistered tomatoes

7 OZ GRASS FED BEEF TENDERLOIN 62  
mcIntosh farms beef, pomme purée, sauce périgord

MOREL RISOTTO 36  
morel mushrooms stuffed with smoked white bean puree, pickled  
wild leeks, risotto, three year old gouda

## SIDES

STEAKHOUSE FRIES 16  
triple cooked thick cut potatoes, aioli

LOCAL VEGETABLE 20  
farm inspired and ever changing

# Dessert Menu

## CLASSIC CRÈME BRÛLÉE 17

organic local cream, eggs, vanilla, caramelized sugar

*Made daily in limited amounts; preorder to avoid disappointment.*

## PEACH RUM BABA 22

peach compote, rum-soaked brioche cake,  
caramelized honey-sweet corn espuma

## CHOCOLATE TART 19

shortbread, dark chocolate ganache, sherry vinegar  
caramel, caramelized white chocolate

## BUTTERSCOTCH PUDDING 13

chef's childhood memory unlocked, and ready for the  
pre-theater rush, butterscotch pudding with  
shortbread cookie

## POUDING CHÔMEUR 20

pouding chômeur, aged cheddar cheese, maple syrup,  
cracked pepper

## CHEF'S CHEESE PLATE 21

a single cheese, plated with purpose

## CHEF'S SORBET & ICE CREAM 17

## Beverages

AMARO NONINO 11

CALVADOS 16

DRAMBUIE 15

INNISKILLIN ICEWINE 20

TAWNY PORT 10 YEARS 15

TAWNY PORT 20 YEARS 21

HEIDI SCHRÖCK 20

COFFEE 4

ESPRESSO 4

AMERICANO 4

CAPPUCCINO 5

LATTE 6

HOT CHOCOLATE 5

LOOSE LEAF TEA 5

prices vary

IRISH COFFEE 15

SPANISH COFFEE 14