

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-theatre 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