

# Dinner Menu

## APPETIZER

### OYSTERS 3.75 each

fresh shucked with accoutrements

### PFENNINGS CARROT 18

garlic fermented carrots, white anchovies, dulse 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, handcut 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