



Appetizers

Marinated Olives.....\$9

A mix of marinated olives with citrus zest, garlic and rosemary, with olive oil crostini – Vegan

Wild Canadian Walleye Croquettes.....\$11

Eggplant relish, pineapple gastrique, spiced yoghurt, coriander oil

The Fig & The Pheasant Terrine...\$15

Our signature terrine of pheasant confit with shiitake mushrooms and figs, served with cornichons, cress, Dijon and crostini

Steamed Prince Edward Island Mussels.....\$13

Steamed mussels in white wine, lemon & lime zest, ginger, chili, cilantro and butter, served with crostini and our aioli

Creamy Garlic and Herbed Field Mushrooms on Sourdough Toast.... \$12

Sauteed mushrooms with garlic & shallots, deglazed with honey and Brandy cream served on sourdough toast

Add a Duck Egg..... \$3

Chickpea Fries.....\$11

Vegan & gluten-free chickpea batter fried in olive oil, sprinkled with sea salt and cracked black pepper served on roasted cauliflower hummus with sun-dried tomato olive tapenade

Pan Fried Walleye Cheek.....\$12

Strawberry relish and ancho chile crème fraiche

Soup & Salads

Cream of Asparagus Soup.....\$8

Finished with wild ramp pesto

Warm Marinated Quail.....\$15

Avocado Cream, Yellow Peach Slaw, LaClare Family Creamery Chevre, Roasted Cashews, and Smoked Paprika Vinaigrette

Red Beet, Marinated Shiitakes and Goat Cheese Salad.....\$11

Mixed greens with beets, marinated shiitakes, and goat cheese with a sparkling honey tarragon vinaigrette

Caesar Salad.....\$10

Crisp Romaine lettuce tossed in a creamy garlic lemon dressing, Sartori Parmesan and cracked black pepper

Salad Lyonnaise.....\$12

with Neuskens smoked bacon, a poached duck egg, and Dijon bacon dressing



Sandwiches

Cajun Po'Boy.....\$13

Crispy cod on a hoagie roll with tomatoes, lettuce, cayenne Remoulade, slaw, served with fries

10 Oz Pub Burger\$13

Grilled with your choice of cheddar or fresh jalapeno cheese curds with lettuce, tomato, red onion, a pickle spear and fries

Add herb goat cheese and marinated shiitakes to this \$3.00

Toasted Herbed Goat Cheese & Roasted Tomato Sandwich & a Cup of Soup.....\$12

Add Fries...\$3

Entrees

Vegetarian Pasta Puttanesca.....\$19

Fettucine tossed with our slow cooked tomatoes olives & capers in garlicky olive oil sauce sprinkled with Sartori Parmesan and cracked black pepper

Seasonal Vegetable Tagine.....\$19

Couscous, seasonal vegetables, pickled eggplant and spiced yogurt

Fettucine with Spicy Cajun Cream Sauce.....\$21

Thick egg noodles tossed in a spicy white wine Dijon cream sauce with Andouille sausage, roasted chicken and seared scallops sprinkled with walnuts and grated Sartori parmesan

Steamed Prince Edward Island Mussels & Fries.....\$21

Steamed mussels in white wine, lemon & lime zest, ginger, chili, cilantro and butter, served with crostini, fries, and our aioli

Fish & Chips.....\$18

Panko breaded or Smithwicks Red Ale battered Atlantic cod served with fries, lemon, tartar sauce, coleslaw, rye bread and butter \$18.00

Sauteed Wild Alaskan Halibut.....\$27

Celeriac puree, sautéed ramps & beets, tarragon fumet, beet oil

White Bean Cassoulet.....\$24

White bean stew with smoked bacon, pheasant confit, smoked duck, pork loin and garlic sausage

Grilled Pork Chop.....\$25

12 oz brined and grilled pork chop with Adzuki bean hummus, basmati rice and mango chili glaze

Certified Angus Beef Short Ribs.....\$31

Spice rubbed grilled and braised short ribs on mashed potatoes, with vegetables and short rib jus



Desserts

Barb's Rhubarb Dessert.....\$8

Tarragon Cream, Fresh Rhubarb

Chocolate Cherry Upside Down Cake.....\$9

Fresh Cherries, Buttermilk Ice cream and Lemon Verbena Chocolate Ganache

Mango Tropical Dessert....\$8

Candied Pineapple, Cashews and Cucumber Lime Frozen Yogurt.

Pine Nut Tart.....\$9

Maple Caramel, Sweet Pine Ice Cream and Buckwheat Streusel

Ice Cream Desserts...\$7



Children's Menu

Soup and Bread...\$7

Chickpea Fries....\$7

Nibble Plate.....\$9

Bread and Butter, Fresh Fruit and Vegetables with Ranch Dressing

Mashed Potatoes and Butter.....\$7

Fish & Chips.....\$12

Panko breaded Atlantic cod served with fries, lemon, tartar sauce, coleslaw, rye bread and butter

Pasta with Red Sauce.....\$9

Pasta with Butter.....\$8

Fettucine with Spicy Cajun Cream Sauce.....\$11

Thick egg noodles tossed in a white wine Dijon cream sauce with Andouille sausage, roasted chicken and seared scallops sprinkled with walnuts and grated Sartori Parm

Vegetarian Pasta Puttanesca.....\$9

Penne pasta tossed with our slow cooked tomatoes and olives in garlicky olive oil sauce sprinkled with Sartori Parmesan and cracked black pepper

5 Oz Pub Burger.....\$10

Grilled 5oz Cheese Burger a pickle spear, fries and ketchup

A Scoop of Vanilla Ice Cream.....\$4