## Appetizers \& SHARED Plates

Salt baked Beet Salad (GF) 16
Salt baked beets, arugula, blue cheese, Candied walnuts, fresh horseradish, lemon vinaigrette

Pork Belly Skewer (GF) 15
Braised pork belly, apple gastrique, maple glaze

Black Pepper Crusted Beef Carpaccio (GF) 20
Red wine vinaigrette, parsley puree
Charred shallot, pickled oyster mushrooms, sprouts
Humboldt Calamari 19
Arugula, shallot, preserved lemon, red wine vinaigrette, roasted red pepper aioli
*Great for sharing*

## Caesar Salad 16

Romaine Lettuce with Parmesan, croutons, bacon Creamy garlic dressing

CRISPY CAULIFLOWER (VEGAN, GF) 18
Eggplant puree, shallots, parsley,
Preserved lemon, pickled grapes, pepitas
Make it an entrée 22
Bone Marrow 23
Roasted bone marrow, parsley caper salad Malden salt
*Good things take time, be patient with this one... It's worth the wait*

## Charcuterie \& Cheese board 28

Chef's selection of local cheeses and cured meats, classic accompaniments, Toast
*Great for sharing*
Yukon Gold Fries For the Table 8
Served with our house roasted red pepper aioli

## Entrees

Beefway AAA 10oz Striploin (GF) 40
"baseball cut" striploin, Duck fat potatoes, vegetable of the day, Red wine jus
*Please note Steaks take time to cook to color*

## SCHNITZEL LUZERN 28

white wine, mushroom cream sauce, roshti, Vegetable of the day

Schnitzel Mornay 28
Gruyere \& Aged Cheddar cream sauce, roshti, Vegetable of the day

SChnitzel Zurich 26
lemon wedges, Roshti, Vegetable of the day *can be gluten free, ask your server*

## Berkshire 'Philly' Sandwich 28

Two pieces of Pork Schnitzel, sautéed peppers \& onions, mornay sauce on a pain au lait bun, served with Yukon gold fries \& house roasted red pepper aioli

## Seared Pickerel 30

New potato fourchette, green beans, Amandine *contains almonds

## BEAU'S BEER BRAISED PORK SHOULDER 36

Spätzle, beer mustard, carrot puree, Charred green onion, apple gastrique, Chicharrón, apple fennel salad
> **Please let your server be aware of any allergies or dietary restrictions and they can help assist with recommendations***

Our Schnitzels are made with Ontario Pork Loin from Beefway.
Please note we cannot always accommodate modifications as each dish is crafted to complement each ingredient that goes with them. Everything is house made from scratch and we take pride with every dish that goes out to your table. We hope you enjoy!

Port Elgin

## Dessert

Flourless Chocolate Cake (GF) 12
Raspberry coulis, house vanilla bean ice cream, Whipped cream. It's like a fluffy truffle..

Crème Brûlée 12
Our Classic vanilla bean custard, Paired with Bubby's Biscotti *contains nuts
*Can be gluten free without biscotti*
Peanut Butter Pie 12
If you like chocolate \& peanut butter, this one's for you!
Graham Cracker crust, honey roasted peanuts, chocolate sauce

## Berry Pavlova 10

Meringue, raspberry coulis, fresh berries \& whipped cream.
Choice of:
Chocolate fudge ice cream
Vanilla bean ice cream
Or
Raspberry Orange Sorbet (DF)
Affogato 8
Two scoops of house vanilla bean ice cream, espresso and Bubby's Biscotti *Contains nuts
Post Dinner Favourites
Disaronno (loz) ..... 6
Taylor Fladgate Late Bottled Vintage Port 2014 (3oz) ..... 12
Glenfiddich Single Malt 12 year Scotch (loz) ..... 16
Jura 12yr old Scotch (loz) ..... 13
Dalwhinnie 15 year Single Malt Scotch (loz) ..... 18
Grand Marnier (loz) ..... 10
Courvoisier Cognac VS (loz) ..... 13
Bailey's Irish Cream (loz) ..... 6
Frangelico (loz) ..... 7

## Specialty Coffee 10Z

Comes with Bubby's Biscotti \& whipped cream Irish Coffee 10 B-52 Coffee 10 Spanish Coffee 10
Espresso 4

