

APPETIZERS & SHARED PLATES

SALT BAKED BEET SALAD (GF) 15

Salt baked beets, arugula, blue cheese, Candied walnuts, fresh horseradish, lemon vinaigrette

PORK BELLY SKEWER (GF) 12

Braised pork belly, apple gastrique, maple glaze

BLACK PEPPER CRUSTED BEEF CARPACCIO (GF) 19

Red wine vinaigrette, parsley puree Charred shallot, pickled oyster mushrooms, sprouts

HUMBOLDT CALAMARI 18

Arugula, shallot, preserved lemon, red wine vinaigrette, roasted red pepper aioli *Great for sharing*

CAESAR SALAD 14

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 22

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*

ENTREES

BEEFWAY AAA 100Z STRIPLOIN (GF) 38

"baseball cut" striploin, Duck fat potatoes, vegetable of the day, Red wine jus *Steaks can take some time, but those duck fat potatoes... Bet you can't eat just one*

SCHNITZEL LUZERN 26

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

SCHNITZEL MORNAY 26

Gruyere & Aged Cheddar cream sauce, roshti, Vegetable of the day

SCHNITZEL ZURICH 24

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

SEARED PICKEREL 28

New potato fourchette, green beans, Amandine *contains almonds

BEAU'S BEER BRAISED PORK SHOULDER 35

Spätzle, beer mustard, carrot puree, Charred green onion, apple gastrique, Chicharrón, apple fennel salad

Our Schnitzels are made with Ontario Pork Tenderloin 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!

442 Goderich Street Port Elgin, Untario NOH 204 (519) 832-2461



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

It's here to stay unless there's a world-wide peanut butter shortage. If you like chocolate & peanut butter, this one's for you! Graham Cracker crust, honey roasted peanuts, whip.

AFFOGATO 8

What is it?? It is an Italian coffee-based dessert. Scoops of house vanilla bean ice cream, "drowned" with a shot of espresso. Add a shot of baileys? Why not..... \$4

7

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POST DINNER FAVOURITES

Disaronno (10z) Taylor Fladgate Late Bottled Vintage Port 2014 (3oz) Glenfiddich Single Malt 12 year Scotch (1oz) Jura 12yr old Scotch (*1oz*) 14 Dalwhinnie 15 year Single Malt Scotch (10z) Grand Marnier (1oz) Courvoisier Cognac VS (10z) Bailey's Irish Cream (1oz)

SPECIALTY COFFEE 10Z

Comes with Bubby's Biscotti & whipped cream

Irish Coffee 10 12 B-52 Coffee 10 Spanish Coffee 10 13 Espresso 4

Please let your server be aware of any allergies or dietary restrictions and they can help assist with recommendations*

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