



DINNER

GOURMET BURGERS

Half pound in weight, hand crafted in house using fresh AAA Certified Angus Beef, served on a toasted "Ace Bakery" poppy seed, onion & egg bun with our special house made sauce. Your choice of Fries, Salad or Soup

Classic Burger 15
Lettuce, Tomato, Red Onion

Deluxe Burger 17
Maple Smoked Bacon, Ontario Aged Cheddar

Bison Burger 17
Quebec Brie, Caramelized Onion

MAIN COURSES

Duck Confit Salad 17
Field Greens, Sun Dried Cranberry Dressing, Crispy Onions


Asian Chicken Stir Fry 18
Sautéed Vegetables, Jasmine Rice


Thai Style Chicken Curry 19
Sautéed Vegetables, Toasted Cashews, Coriander

 **Tagliatelle with Roasted Grape Tomatoes, Mushroom & Spinach** 18
White Wine, Garlic & Basil Sauce

Black Tiger Shrimp Linguini 19
Chorizo Sausage, Tomatoes, Spinach, Garlic Cream Sauce

 **Pan Seared Red Snapper Fillet** 27
Wild Greens & Mandarin Salad, Walnuts, Sautéed Vegetables, Daikon Radish Slaw

 **Pan Seared Atlantic Salmon** 27
Roasted Potatoes, Sautéed Vegetables, Classic Butter Sauce

 **Ontario Rainbow Trout Fillet** 25
Herb Roasted Fingerling Potatoes, Grilled Asparagus, Balsamic Glaze

BBQ Pork Back Ribs 27
Coleslaw, Fries

Crispy Half Chicken 28
Harissa Marinade, Caramelized Shallot and Pommery Mashed Potatoes, Wilted Greens, Natural Pan Jus

FROM THE GRILL

Each served with choice of Buttermilk Mashed Potatoes, Rosemary Roasted Fingerling Potatoes or French Fries, Market Vegetables & Red Wine Demi Glace, Chimichurri or Garlic & Herb Butter


10oz AAA Striploin Steak 31

10oz Veal Chop 34

6oz Beef Tenderloin 33

8oz Pork Loin 31

Add 3 Grilled Shrimp to any Steak 6

 These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have.