

Beverages

Hot

Coffee	\$2
Tea	\$2
Whole Leaf Tea	\$2.5

Cold

Pop	\$2
Juice	\$2.5
Iced Tea	\$2
Large Bottled Water, Sparkling or Flat	\$7

Craft Brews and Imported

King Dark Lager ~ Creemore Springs ~ King Pilsner ~ Taps Lager ~ Grolsch ~ Corona ~ Mill St. Coffee Porter ~ Guinness ~ Mill St. Tankhouse Ale	\$6
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Martinis

VODKA		OTHER	
Stoli	\$8.5	Red Apple	\$9
Grey Goose	\$16	Icewine	\$10
Cosmo	\$9	Mudslide	\$9
Chocolate	\$9	Nutty	\$9
Lava Lamp	\$9	Kir	\$9
Lemon Drop	\$9		
Tutti Fruity	\$9		
Midnititini	\$9		
GIN			
Bombay	\$9		
Tanqueray	\$8.5		

Manhattans

Forty Creek Barrel Select	\$8
Crown Royal	\$8.5
Bushmills	\$8.5
Old Fashion	\$8.5

Ask for our selection of after dinner drinks.

Table d'hote • \$38.95 per person

One selection from each course.

1ST *course*

Chopped Romaine Lettuce with Poached Egg and Sweet Onions

Portabello and Brie Ravioli with Roasted Pepper Coulis

Crisp Orange Salmon with Beets, Goat Cheese and Cinnamon

Steamed Mussels in Tomato and Vermouth

Truffled Potato Terrine with Artichoke and Pancetta

~Supplement \$4 for the following courses~

Corn and Scallop Chowder with Pancetta and Sage

Roast Duck Breast with Pickled Kabocha squash and Cardamom

2ND *course*

Cornish Hen with Root Vegetable Pot au Feu and Ontario Maple

Beef Tenderloin with Pomme Mousseline and Forest Mushroom Reduction

Pecan Crust Farmed Organic Salmon with Celery Root and Orange Honey Beurre Blanc

Pork Tenderloin with Chorizo and Corn Hash, Cherry and Sage Pan Jus

~Supplement \$6 for the following courses~

Organic Char with Boiled New Potatoes and Rapini

Lamb Saddle and Slow Roasted Belly with Chanterelles, Rosemary and Honey

THE *finishes*

Chocolate Satin Tart

Vanilla Crème Brulee

Poached Pear with White Chocolate Anglaise

Tarte Tatin of Apple

Vegetarian meals upon request.

Our three course guests may select a book from our monthly collection.