

FIRST COURSES

Selection of oysters with mignonette and citrus	Market price
Yellowfin tuna sashimi	26
Sturgeon caviar with traditional garnishes	
wild canadian 30 grams	120
Petrossian 30 grams	180
Lobster spoons butter braised with vermouth	26
Carnarolli risotto with woodland mushrooms and black truffle	26
Seared foie gras with pain perdu and elderberry preserve	30
Tasting of salumi with house pickles, mustard and grilled bread	28
Steak tartare with herb salad and crostini	24
Glazed pork belly with pickled cucumber and chili	21
Crostini with lamb bolognese, chickpeas and minted ricotta	10
Crostini with soft scrambled eggs, creme fraiche and black truffle	10

SALADS

Iceberg wedge salad with hazelnuts, tomato, herbs and blue cheese buttermilk dressing	16
Winter greens salad with walnuts, reggiano, pomegranate and truffled honey vinaigrette	16
Beet salad with yogurt, pistachio, black olive, cilantro and saffron	16
Organic greens with herbs, fennel and red wine vinaigrette	14
Classic caesar salad with smoked bacon, reggiano crisps and herbed croutons	16

SOUPS

Chicken noodle soup	13
French onion soup	14

PASTA

Truffled lobster mac and cheese	35
Garganelli with veal ricotta meatballs, basil and tomato	25
Pumpkin and ricotta gnocchi with duck confit, roasted squash and brown butter	29
Linguine with clams, prawns, garlic and chili	28
Truffle ricotta tortellini with parmesan broth	28

MEAT

8oz U.S.D.A Prime burger with aged cheddar, peameal bacon, onion aioli and tomato	28
Roasted lamb rack with crispy brains, cannellini beans, pistachio pesto and natural sauce	48
Beef shortrib with braising liquid and roasted root vegetables	32
Roasted venison loin with five spice, braised shank and squash - cranberry caponata	36
Fried chicken with biscuits and gravy	30
6 oz U.S.D.A. prime tenderloin with seared foie gras, spiced apple and natural sauce	58
10 oz U.S.D.A. prime striploin with baked bone marrow	56
24 oz U.S.D.A. prime rib eye (bone in)	65

Main courses are served unaccompanied and their
side dishes must be chosen.

FISH AND SEAFOOD

Rainbow trout with smoked mussel chowder	32
Seared scallops with sea urchin, caviar and leeks	37
Miso marinated Alaskan black cod	35
Whole Dover sole with roasted grapes and verjus butter emulsion	Market price
Red snapper with green thai curry and papaya slaw	32
Grilled striped bass with cracked olive tapenade and cured tomato	34

VEGETABLES

Roasted carrots with vadouvan and yogurt	14
Sauteed rapini with garlic and chili	12
Brussels sprouts with bacon	13
Roasted mushrooms	14
Sauteed spinach with nutmeg cream	14
Blistered shishito peppers with onions and vinegar	14
Baked squash with red onion and pumpkin seeds	12

STARCHES

Crisp frites with citrus garlic aioli	9
Crisp frites with truffle and reggiano	12
Tempura onion rings with scallion chili dip	10
Chive spun potatoes	12
Lobster spun potatoes	16
Polenta with roasted garlic and mascarpone	12

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EXECUTIVE CHEF

Andrew Ellerby

CHEFS DE CUISINE

Matt Beasley
Kyrn Stein

MANAGER

Tim Salmon

DINNER SERVED FROM
4:30 PM - MIDNIGHT

martini - 3 oz.

the one

infused apple and pear vodka with fresh pineapple and lime juice and a touch of cinnamon and clove

hazelton martini

navan vanilla cognac, stolichnaya vanilla vodka, and a splash of frangelico garnished with a hazelnut.

grey goose punch

grey goose la poire, l'orange and citron served with a skewer of fruit

viceicle

vodka and ice wine, prosecco, cranberry juice topped with soda

lipstick martini

raspberry infused vodka, muddled fresh raspberries with a dash of lime topped with champagne

the hamptons

ketel one vodka, pineapple juice, red alize, lemon juice topped with sparkling wine

ketel one martini

chilled ketel one vodka served with tipsy olives

tromba peach

tromba blanco tequila, cointreau, peach nectar with apricot syrup.

the bluebirds

ketel one vodka, st. germain elderflower liqueur, grapefruit juice, cava with fresh blueberries

pear lychee martini

grey goose la poire, soho liqueur, lime with lychee garnish

martinis - 18

champagne cocktails

bellini

peach nectar and fresh lemon juice served over crushed ice and finished with chilled champagne

strawberry champagne

peppered strawberry vodka with champagne and fresh strawberries

champagne cocktails - 15

cocktails - 3 oz.

aperol spritz

aperol and prosecco garnished with an orange slice

french '75

courvoisier v.s.o.p. cognac, lemon juice and simple syrup topped with champagne and garnished with a twist

loretto sour

maker's mark bourbon, watermelon juice and lemon juice

the catch-fraise

strawberry infused vanilla vodka, white cranberry juice topped with cava

marky mark

chef mcewan's exclusive gin and tonic recipe

agave ceasar

chipotle infused tequila, worcestershire, tobasco, chipotle brine and clamato juice

pimm's cup

pimm's #1, ketel one vodka, sprite and lemon juice

cocktails - 18

on tap

mill st. tankhouse ale 10
paulaner oktoberfest bier 10
kronenbourg 1664 10
okanagan spring pale ale 10
muskoka brewery seasonal ale 10
sapporo 10

bottled beer

bruton bianca (750ml) 35
bruton stoner (750ml) 35
coors light 8
corona 8
fuller's london pride 9
guinness draft 8
heineken 8
innis & gunn 9
newcastle 8
peroni 8
samuel adam's 8
stella artois 8
beck's non-alcoholic 5

feature drink

mulled cinnamon & butterscotch cider
captain morgan spiced rum, goldschlager, butterscotch schnapps,
hot apple cider, garnished with a cinnamon stick

champagne and sparkling by the glass - 6 oz.

nino franco prosecco di valdobbiadene 16
blue mountain brut n.v okanagan 18
azimut cava brut **rose** n.v spain 15
henriot brut souverain n.v champagne 35
moet et chandon n.v champagne 38
dom perignon 2002, champagne 95

white wine by the glass - 6 oz.

one white **by vineland** 2010, niagara 10
tawse **riesling** 'echos' 2009, niagara 12
le **chardonnay** 2009, pays d'oc 12
bertiolo **pinot grigio** 2010, friuli 14
pecchenino **langhe arneis** 2010, piedmont 14
vina cartin **albarino** 2010, rias baixas 15
le devoy martine **lirac** 'via secreta' 2009, rhone 15
the pruner's reward **sauvignon blanc** 2010, waipara 16
r. stuart & co. **pinot gris** 2009, oregon 18
nigl **gruner veltliner** 'gartling' 2010, kremstal 18
black hills **viognier** 2009, okanagan 20
bellbird spring **home block** 2009, waipara 24
thomas george **chardonnay** 2009, russian river 35

rose wine by the glass - 6 oz.

mas amore 2010, catalunya 14
chateau leoube 2010, cotes de provence 20

red wine by the glass - 6 oz.

pinord **tempranillo** 'clos de torribas' 2006, penedes 12
one red **by vineland** 2009, niagara 14
andeluna **malbec** 2010, mendoza 14
grillesino **morellino di scansano** 2010, tuscan 16
le loup blanc '**la mere grand**' 2007, minervois 16
langmeil **shiraz** 'valley floor' 2008, barossa valley 18
corte sant' alda **valpolicella** 'ca' fui' 2009, veneto 20
belle glos **pinot noir** 'meiomi' 2009, sonoma 24
caravan **cabernet** 2009, napa 28
black hills **carmenere** 2009, okanagan 35
pascal jolivet **pinot noir** 'sauvage' 2005, sancerre 44
antinori **tignanello** 2007, tuscan 56

