WINE BAR
LOCAL ARTISAN KITCHEN

Today's Soup 9
Prepared Daily Using Fresh Ingredients

Grilled Calamari 14
Citrus Frisee/ Jalapeño Compound Butter/
Lime & Ice Wine Sauce

Spring Salad 11
Shaved Carrot/ Crisp Radish/ Mixed Greens/
Raspberry Vinaigrette/ Smoked Cheddar

Crispy Panko Brie 11
Panko Crusted Brie/ Sweet Tomato Chutney/
Pea Shoots

Crab and Lobster Croquettes 12
Citrus Arugula/ Capers/ Pickled Red Onions

Grilled Chorizo Tacos 12
Shaved Boston Leaf/ Caramelized Pineapple Salsa/
Creamy Coconut Drizzle

Heirloom Tomato Bruschetta 11
Toasted Baguette/ Sundried Tomato Pesto
& Goat Cheese

Thai Curry Shrimp Cocktail 12
Coconut Marinated Pacific Shrimp Curry/
House Made Cocktail Sauce

Grilled Vegetable Skewers 10
Curried Vegetable Skewers/ Chickpea/
Sundried Tomato Tabbouleh

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Duck Salad 24
Confit Duck Leg/ Fried Won Ton/ Baby Bok Choy/
Daikon Radish/ Soy Vinaigrette

Stuffed Portobello Mushroom 21
Portobello mushroom stuffed with Pico De Gallo/
Balsamic greens/ Goat cheese

Lobster and Pork Belly 28
Butter Poached lobster tail/ Crispy pork belly/
Béarnaise Sauce/ Fried Leeks

Tonic Battered Haddock 25
Fresh Potato Crisps/ Lemon Aioli

Braised Beef Rib 27
Sesame sweet pepper and snow pea slaw/
Pear arugula pesto/ Cabernet jus

2 Piece Ontario Lamb Rack 26
Smoked paprika/ Wild mushroom cakes/
Truffle sour cream

Wild Scallops 28
Pan Seared Scallops/ Pickled Corn Salsa/
Maltaise Sauce

Vegetable Risotto 20
Snap Peas/ Asparagus/ Asiago Cheese/ Sweet
Beet Reduction/ Living Greens

Grilled Striploin Steak 28
Fingerling Potatoes/ Crispy Kale/
Thyme-Rosemary Jus