



Inspired by the bounty of Canada and Ontario, I offer you my interpretation of a true Canadian grill. Enjoy!

~ Executive Chef Jamie Hussey

Beginnings

Soup Kettle	Prepared fresh yesterday	\$6
Ontario Tart	Roasted mushroom, Yukon Gold puree, blue cheese with veal jus	\$12
Maple and Peppercorn Carpaccio	Pickled Onion and Peppers	\$14
Seared Scallop and Chips	Chorizo and tomato vinaigrette	\$13
Spanish Calamari	Crispy fried, roasted caper chili vinaigrette	\$12
Tuna on Toast	Wasabi pea aioli, chili oil	\$14
Crab Cakes	Lump crab, maple and chipotle remoulade, grilled lemon, pea tendrils	\$14

Fields

My Salad	Iceberg Wedge, Smoked Bacon, Charred tomato and poached Egg Jalapeño Vinaigrette	\$12
Dad's Salad	Korean marinated beef with Napa cabbage slaw, iceberg wedge, Hot and sour vinaigrette	\$12
Mom's Salad	Prosciutto wrapped and grilled romaine hearts, pretzel crouton, smoked bacon, roasted garlic emulsion	\$10
Local Beets	Chevre terrine, cayenne pecan brittle, pea shoots, lemon and beet gastrique	\$11

Steaks

All steaks are certified Angus Beef aged 28 days and
Finished with our Signature Rub

Petit Tenderloin 8oz	\$29
Tenderloin 10oz	\$34
Rib Eye 14oz <i>Chef's Favourite</i>	\$36
Baseball Sirloin 8 oz	\$27

Add Sauce	\$2.95
Truffle Demi	
Béarnaise	
3 Peppercorn	

All steaks are served with double stuffed Jackson Potato and seasonal local vegetables

Canadian Focal Points

Ontario Lamb Shank Caramelized onion and Yukon gold puree, red wine jus, warm spinach And garlic Texture of HP	\$28
Tuna Wasabi and poppy seed tempura, mint and pea aioli, micro green salad	\$34
Salmon Crispy skin salmon, sweet potato puree, curry foam	\$24
Chicken Air chilled chicken supreme, Roasted Field Mushroom Ragout, Brown butter gnocchi, Chili and Tomato Vinaigrette	\$24
Pork Lime and jalapeño marinade, homemade bbq glaze, pulled pork And corn hash, sweet potato fries	\$24
Surf and Turf House burger and grilled scallops, jalapeño and red pepper Guacamole, frites	\$18
Risotto Roasted butternut squash risotto, chili pecan crumble, texture of beets	\$20

Sides

Smoked Cheddar Mac & Cheese	\$7
Sweet Potato Fries with Chipotle Maple	\$7
Potato Frites with Truffle and Salt	\$7
Roasted Garlic and Mushrooms	\$7