

Starters

Soup of the Moment 10
Locally Inspired, Seasonally Driven

Burrata & Beet Salad 15 GF
House Pickled Beets, Burrata Imported from Italy, Chermoula Sauce, Candied Spiced Pecans, Arugula, House Vinaigrette, Balsamic Reduction and Beet Dust.

Seafood Chowder 14 GFO
Poached Salmon, Prawns, Mussels, Wild Rockfish, Double Smoked Bacon, Corn, Fresh Herb, Smoked Paprika Oil, Grilled Garlic Bread

Kale Caesar Salad 14 GFO
Baby Kale, Arugula, Smoked Bacon, Shaved Gran Padano, Black Pepper Croutons, Lemon and Roasted Garlic Dressing, Crispy Capers
+6 Grilled Chicken +5 Beyond, Quinoa & Bean +5 House Smoked Candied Salmon

Crispy Wings 16 GF
1 lb. Crispy Wings Served with Raw Veg and Choice of Dipping Sauce; Whiskey BBQ, Ancho & Lime Aioli, Dill & Roasted Garlic Ranch, Korean BBQ, Truffle Aioli. Addition Sauce | Add 1.25

Calamari Bellezia 15
Crispy Herbed Calamari, Red Onions, Banana Pepper, Fresh Lemon, Served with Citrus and Garden Herb Tartar Sauce

Charcuterie & Cheese For 2 23 GFO
Local & Italian Cured Cuts, Ontario & Quebec Cheeses, House Smoked Candied Salmon, Assorted Crostinis, House Pickles, Local Cranberry Mostarda, Dried Fruits.

Mains

Chicken & Chorizo Penne 25 GFO
Grilled Piri Piri Chicken, Local Chorizo, Arugula, Red Onions, Artichoke, Pesto Crème Sauce, Pinot Grigio, Gran Padano and Grilled Garlic Bread.

Wild Mushroom Ravioli 24
Roasted Wild Mushrooms, Butter Beans, Sautéed Rapini, Rosemary Goat Cheese Crème Sauce, Crispy Sage, Provençal Sauce Vierge, Truffle Crème, Basil Oil, Grilled Garlic Bread

Seafood Linguini 32 GFO
Nova Scotia Lobster, House Smoked Chinook Salmon, Tiger Prawns, Wild Rockfish, Vodka Rosé Sauce, Grilled Lemon, Green Peas, Double Smoked Bacon, Sundried Tomatoes, Garden Herbs, Gran Padano Cheese, Grilled Garlic Bread.

Red Wine Braised Beef 32 GF
Angus AAA Alberta Beef, Wild Mushroom Mousse, Roasted Garlic and Garden Herb Smashed Potatoes, Charred Leek, Smoked Carrots, Roasted Day Veg, Cranberry Red Wine Peppercorn Sauce

Ontario Pickerel 29 GFO
Snow Crab, Smoked Salmon and Zucchini Fritter, Roasted Corn and Dill Velouté, Roasted Day Veg, Provençal Sauce Vierge.

Steak & Parm Frites 36 GF
10oz Angus AAA Alberta Beef, Java Steak Spice, Black Truffle Aioli, Smoked Carrot Puree, Roasted Day Veg, Cranberry Red Wine Peppercorn Sauce, House Cut Rosemary and Parm Fries.

King Cole Duck Breast 30 GF
Ontario Duck, Roasted Wild Mushrooms, Chermoula, Charred Leeks, Pickled Apple, Parsnip Puree, Roasted Garlic & Garden Herb Smashed Potatoes, Sage Maple Jus

Something Sweet...

FIRESIDE SUNDAE 9
Dark Chocolate Brownie, Caramelized Marshmallow, Fresh Berries, Chocolate Soil, Toasted Graham, Moose Tracks Ice Cream, Banana Brittle.

CARAMEL APPLE CHEESECAKE JAR 9 GF
Ontario Apples, Salted Caramel, Spiced Pecans, Vanilla Whipped Cream, Fresh Berries, Candied Rhubarb.