

# Dinner

## Starters

### Feature Soup 13

Ask Your Server for Chef's Daily Creation

### Asian Pear Salad 19

Heritage Greens, Asian Pear, Hemp Seeds, Crispy Artichoke, Spiced Nuts, Cranberries, Crumbled Feta Tossed In A Sherry Miso Vinaigrette - GFO

### Classic Caesar Salad 16

Romaine Lettuce, Black Pepper Croutons, Bacon Bits, Parmesan Cheese, Tossed in A Lemon Garlic Dressing - GFO

### Seared Ahi Tuna Salad 17

Mix Greens, Quinoa Salad, Pea Shoots, Pumpkin Seeds, Cucumber, Edamame, Maple Dijon Dressing, Avocado Crema - GFO

### Grilled Calmari 22

Slow Roasted Baby Tomatoes over Heritage Greens, Charred Lemon, Light Drizzles of Balsamic Reduction & Chipotle Mayo - GFO

### Roasted Bone Marrow 27

Bacon Espresso Marmalade, Chimichurri & Toasted Costini - GFO

## Mains

### Linguine 29

Mixed Mushrooms, Blistered Grape Tomato, Arugula, Tossed in A Cashew Pesto Cream Sauce And topped With Oven-Dried Tomatoes & Fresh Grated Parmesan Cheese - GFO & VFO

### Penne A La Vodka 28

Chicken, Pancetta, Spinach, Smoked Butter, Confit Tomato, Basil, Fire-Roasted Bell Pepper, In A Rosé Sauce - GFO

### Mediterranean Grilled Chicken 36

Olive Salsa Verde, Chick Peas, Spinach, Fire-Roasted Bell Pepper, Red Onion, Balsamic Reduction - GFO

### Blackened West Coast Salmon 35

Lemon Caper Burnt Butter Sauce, Spinach, Charred Corn Quinoa Salad, Chipotle Corn Purée, Preserved Lemons, Bitter Green Salad - GFO

### 10oz NY Striploin 45

Served With Your Choice of A Loaded Baked Potato or Crispy Seasoned Fries, Daily Vegetables, Salsa Verde & Herb Butter - GFO  
+4 Béarnaise +4 Red Wine Demi

### 14 oz. Ribeye 50

Served With Your Choice of A Loaded Baked Potato or Crispy Seasoned Fries, Daily Vegetables & Confit Shallots - GFO  
+4 Béarnaise +4 Red Wine Demi

### Moroccan Rack of Lamb 53

Couscous Tabouleh, Braised Cippolini, And Confit Tomato, Smoked Turnip Purée, Mint Tahini Sauce, Served With Red Wine Demi Drizzle

## Dessert

### Earl Grey Crème Brûlée 12

Accompanied With Espresso Meringue

### Ice Cream 10

Choice of Kawartha Dairy Ice Cream (Moose Tracks, Death by Chocolate, Muskoka Mocha, French Vanilla)  
Served With Fresh Berries & Chantilly Cream

### Crème Caramel Panna Cotta 13

Caramel Popcorn, Peanut Brittle, Fresh Berries

### Brownie Flauta 14

Deep-Fried Fudge Tacos With Chantilly Cream, Strawberries, Coconut Nutella Sauce & Whipped White Chocolate



An automatic gratuity of 18% will be added to parties of 8 or more & in room dining orders. Please notify your server of any allergies or dietary restrictions..  
Taxes & gratuities are in addition