



## • P R I X F I X E •

3 COURSE

**\$65**

- Please choose one item from each category •
- Includes assorted bread, rolls and butter •

### STARTERS

#### Soup of the Day

chef's daily feature

#### Prosciutto Melon Salad

Pingue prosciutto, honeydew, cantaloupe, watermelon, cucumber, Woolwich goat cheese, arugula, mint, Rosewood honey lemon vinaigrette

#### Fried Mozzarella Ravioli

herb-breaded, basil walnut pesto, roasted cherry tomatoes, parmesan, fresh basil

#### Summer Berry Salad

Niagara greens, seasonal berries, Gunn's Hill brie, focaccia crisp, smoked Rosewood honey, strawberry vinaigrette

### ENTRÉES

#### Stuffed Chicken Breast

Pingue prosciutto and Dark Side of the Moo cheese stuffing, panko-parmesan and herb crusted, roasted garlic jus, buttermilk mashed potatoes, seasonal vegetables

#### Roast Chimichurri Salmon Fillet

romesco sauce, roasted potatoes, seasonal vegetables

#### Ricotta Cheese and Spinach Cannelloni

spinach, asparagus, roasted red peppers, parmesan, pesto cream sauce

#### Cabernet Braised Short Rib

red wine jus, buttermilk mashed potatoes, seasonal vegetables

### DESSERTS

#### Chocolate Cheesecake

white chocolate sauce, raspberry coulis

#### Assorted Ice Cream

chocolate, french vanilla, strawberry

#### Seasonal Dessert Feature

ask your server what's baking today!

#### Key Lime Pie

made in house, graham crust, fresh berry coulis, seasonal fruit



VEGETARIAN



VEGAN



GLUTEN FREE



ASK YOUR SERVER ABOUT GLUTEN-FREE MODIFICATIONS

Prices are in Canadian funds & do not include applicable tax or service fee



## • STARTERS •

**Soup of the Day 13**  
chef's daily feature

 **Prosciutto Melon Salad 19**

Pingue prosciutto, honeydew, cantaloupe, watermelon, cucumber, Woolwich goat cheese, arugula, mint, Rosewood honey lemon vinaigrette

  **Summer Berry Salad 17**

Niagara greens, seasonal berries, Gunn's Hill brie, focaccia crisp, smoked Rosewood honey, strawberry vinaigrette

 **Spicy Ganoush 16**

eggplant purée, guajillo pepper sauce, dukkah, pita chips

 **Fried Dill Pickle Chips 18**

pickled cream cheese dip

**Seasonal Gazpacho 13**  

chilled soup, Niagara seasonal produce

**Fried Mozzarella Ravioli 16** 

herb-breaded, basil walnut pesto, roasted cherry tomatoes, parmesan, fresh basil

**Chicken Slider Burgers 19**

Forty Creek BBQ sauce, bacon, lettuce, tomato, ranch sauce, brioche slider bun

**Heirloom Caprese Burrata 24** 

white balsamic marinated heirloom tomatoes, micro basil, arugula, balsamic reduction, focaccia crisps

**Charcuterie Platter 40**

selection of local meats & cheeses, grilled vegetables, arugula, local jam & maple mustard, crostini

## • ENTRÉES •

 **Cabernet Braised Short Rib 48**

red wine jus, buttermilk mashed potatoes, seasonal vegetables

 **Grilled Berkshire Pork Chop 40**

pork belly honey mustard sauce, buttermilk mashed potatoes, seasonal vegetables

 **Stuffed Chicken Breast 38**

Pingue prosciutto and Dark Side of the Moo cheese stuffing, panko-parmesan and herb crusted, roasted garlic jus, buttermilk mashed potatoes, seasonal vegetables

**Roast Chimichurri Salmon Fillet 42** 

romesco sauce, roasted potatoes, seasonal vegetables

**Striped Lobster Ravioli 45**

baby shrimp, crab, arugula, roasted red peppers, lemon and dill cream

**Ricotta Cheese and Spinach Cannelloni 35** 

spinach, asparagus, roasted red peppers, parmesan, pesto cream sauce

**Fried Vegetable Samosas 35** 

seasonal vegetable and lentil salad, peach chutney, mint raita

## • DESSERTS •

 **Chocolate Cheesecake 13**

white chocolate sauce, raspberry coulis

 **Italian Lemon Meringue Tart 16**

raspberry coulis

**Seasonal Dessert Feature 13**

ask your server what's baking today!

**Assorted Ice Cream 10**  

chocolate, french vanilla, strawberry

**Seasonal Sorbet 10**  

**Key Lime Pie 16** 

made in house, graham crust, fresh berry coulis, seasonal fruit



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