

• 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 •

Roasted Chimichurri Chicken 30

romesco sauce, buttermilk mashed potatoes, seasonal vegetables

Ricotta Cheese and Spinach Ravioli 30 

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

Great Lake Pickerel Tacos 25

Gochujang marinated, battered & fried, pickled radish and daikon, kimchi, Gochujang sauce, three corn tortillas

• H A N D H E L D S •

Seafood Croissant 28

lemon and dill marinated baby shrimp and crab, cucumber, arugula, multigrain croissant

Fried Tomato Focaccia 23

breaded vine ripened tomato, buffalo mozzarella, arugula, balsamic, basil walnut pesto

Smoked Turkey Sausage 25

sautéed bell peppers & onions, sauerkraut, Kozlik's honey mustard, pretzel bun

Butcher Burger 26

8 oz grilled chuck patty, triple cheese, lettuce, tomato, onion, pickle, roasted garlic aioli, brioche bun

Braised Short Rib Sandwich 26

sautéed bell peppers, onion, mushrooms, provolone cheese, cheddar cheese sauce, potato scallion bun

*all handhelds are served with fresh cut fries
substitute: parmesan truffle fries 4*

SIDES + EXTRAS

*double smoked bacon 4 • roasted chicken breast 10
grilled shrimp 10 • fresh cut fries 7 • parmesan truffle fries 9*

• D E S S E R T S •

Chocolate Cheesecake 13

white chocolate sauce, raspberry coulis

Key Lime Pie 16

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

Seasonal Sorbet 10

Italian Lemon Meringue Tart 16

raspberry coulis

Assorted Ice Cream 10

chocolate, french vanilla, strawberry

Seasonal Dessert Feature 13

ask your server what's baking today!

 VEGETARIAN

 VEGAN

 GLUTEN FREE

 ASK YOUR SERVER ABOUT GLUTEN-FREE MODIFICATIONS

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

