

Canada Day Menu

Canadian Pea Soup 9

Chef Michael Smith's Chowder 16

Lobster, PEI mussels, scallops, whitefish & bacon

Artisan Caesar Salad 16

romaine, garlic cream, house bread, parmesan
& prosciutto

Oh Canada Beet Salad 13

Roasted beets, arugula, goat cheese, pecans & maple
dressing

Vegetarian Spring Rolls 9

served with sweet chili sauce

Maple & Chili Wings 14

finished on char grill

Mushroom & Tomato Bruschetta 12

tomato, wild mushrooms, avocado, parmesan & onion
on crostini

Steamed PEI Mussels 15

steamed w/ Niagara sauvignon blanc, leeks, peppercorns,
dill

The 150th Charcuterie Board 25

(Serves two people)

chicken liver paté, hummus, prosciutto, salami,
artisan cheeses, kalamata olives, smoked salmon, toast



Canada Day Menu

Grill 41 Burger 18

8oz CAB ground chuck, proscuitto, house bun, white cheddar & chipotle aioli

Chicken Burger 17

grilled chicken breast, avocado, tomato, mushrooms, cheese & chipotle aioli

Crispy Fish & Chips 17

Daily catch in crisp batter w/ house fries, fennel slaw & aioli

Gluten Free Penne Pasta 19

artichokes, roasted peppers, olives, spinach, fresh herbs & extra virgin olive oil

Ziti & Meatballs 19

Nona's secret pasta & meatball recipe

Seafood Linguini 29

salmon, lobster, shrimp, mussels, scallops & white wine tomato sauce

10oz CAB Striploin 32

6oz Petit Filet Mignon 32

12oz Dry Aged Rib Eye 49

Vegetable Brochettes w/ Herb & Balsamic 22

7oz Salmon Grilled w/ Citrus Butter 29

SIDES

Roasted Beets 8

Roasted Cauliflower 8

Whipped Garlic Potato 8

Buttered Asparagus 9

Sweet Potato Purée 9

Sautéed Spinach 8

Shoestring Fries 9

Sautéed Mushrooms 8

Sautéed Onion 6

Caesar Salad 10

