



SMALL PLATES

Great as an appetizer or for sharing.

Crisp Calamari 12

flash fried w/ Asian dipping sauce

Jamacian Jerk Wings 14

spicy jerk wings finished on char grill

Vegetarian Spring Rolls 9

w/ sweet chili sauce

Blue Crab & Shrimp Cakes 17

mango & red pepper salsa, chipotle aioli

Steamed PEI Mussels 15

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

Mushroom Tempura 13

oyster, shiitake & button mushrooms, porcini cream sauce

Seared Scallop & Confit Pork Belly 19

fresh seared scallops & pork belly on pea purée

Fresh Shucked Oysters on the 1/2 shell Market Price

garnished our Grill 41 garnish selection

Hummus & Babaganoush 13

served w/ pita & root chips

Mushroom & Tomato Bruschetta 12

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

Grilled Vegetable Board 19 Serves 2

marinated & grilled vegetables w/ olives & pickles

Charcuterie Board 25 Serves 2

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



FROM THE GRILL

Choice of peppercorn, bernaise or red wine sauce.

10oz CAB Striploin 32

6oz Petit Filet Mignon 32

12oz Dry Aged Rib Eye 49

12oz Frenched Pork Chop 33

Chicken Brochette w/ Oregano & Lemon 28

7oz Salmon Grilled w/ Citrus Butter 29

Vegetable Brochettes w/ Herb & Balsamic 22

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

For private dining, group functions, celebrating special occasions or business meetings,

please contact us at info@grill41.ca or **613-569-2126**

or visit us on our website at www.grill41.ca

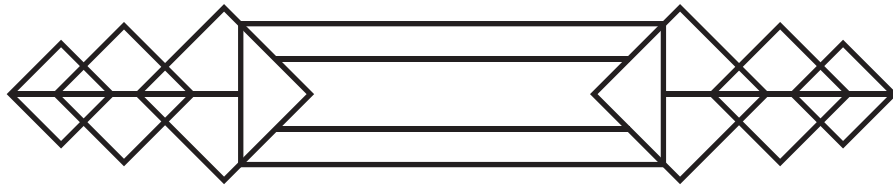


Please inform us of any allergies you may have, as all our meals are prepared to order



At Grill 41, we do our best to use only locally grown, fresh sustainable produce and proteins.





SOUP & SALAD

Feature Soup 9

Chef's daily creation

Chef Michael Smith's Chowder 16

lobster, PEI mussels, scallops, whitefish & bacon

Artisan Caesar Salad 16

romaine, garlic cream, house bread, parmesan & prosciutto

Mixed Greens Salad 16

crisp mixed salad w/ vegetables, sundried tomatoes, pea shoots & balsamic reduction

Roasted Beet Salad 13

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

PASTAS & PIZZAS

Gluten Free Penne Pasta 19

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

Gnocchi Gorgonzola 23

blue cheese, prosciutto, alfredo, spinach, fried leeks, & basil

Seafood Linguini 29

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

Homemade Butternut Squash Ravioli 19

toasted pecans, brown butter & crisp sage

Margherita Pizza 14

mozzarella, basil, tomato & sauce

Italian Pizza 14

sausage, pepperoni, mushrooms, hot peppers & cheese

COMFORT CLASSICS

Grill 41 Burger 18

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

Chow Mein 24

sautéed vegetables in stirfry sauce w/ chow mein noodles
add chicken or shrimp for **8 each**

Ziti & Meatballs 19

Nona's secret pasta & meatball recipe

Wild Mushroom Risotto 22

wild mushrooms, arborio rice, parmesan & truffle oil

