



Dinner Menu

Main Course

Lamb Sirloin \$36

Crispy Polenta, Braisage, Carrot Purée, Leeks, Grapes, Capers
Wine Suggestion: Burrowing Owl Estate Winery Meritage

Beef Duo \$38

Braised Short Rib, Grilled Culotte, Parsnip-Pomme Purée, Carrots
Puff Pastry, Firehall Stout Jus
Wine Suggestion: Burrowing Owl Estate Winery Athene

Pork Tenderloin \$33

Savory Bread Pudding, Shimeji Mushrooms, Apple Froth, Rutabaga
Braised Red Cabbage, Pork Jus
Wine Suggestion: Burrowing Owl Estate Winery Malbec

Duck Confit \$30

Yarrow Meadows Duck Leg, Roasted Beets, Oyster Mushrooms, Black Garlic Paste
Bacon & Bean Succotash, Tomato Gastrique
Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Roasted Chicken \$27

Farmcrest Chicken Breast, Salt Baked Fingerling Potatoes, Roasted Squash
Eggplant, Olive & Orange Jus Rôti
Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Pan Seared Char \$31

Road 17 Arctic Char, Cauliflower Pomodoro, Sourdough Croutons
Brown Butter, Capers, Charred Lemon
Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Winter Squash Fettuccine \$24

Upper Bench Gold Fondue, Oyster Mushrooms, Sage Crunch
Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Damian Mischkinis
Chef de Cuisine

Ian Bohun
Sous Chef