

APPETIZERS

SOUP DU JOUR

Ask your server for the daily specials

\$M/P

FRENCH ONION SOUP

Rich beef broth w Madeira & thyme, Gruyere cheese, croutons

\$18



PURE HOME GROWN BEET SALAD

PHG field greens, beets, radishes, pomegranate, confit shallots, feta, green lentils, truffle citrus vinaigrette, flax seed

\$16

PURE HOME GROWN CAESAR SALAD

House Caesar dressing with bacon chips, croutons, Parmigiano, pomegranate

\$15



SIZZLING MIAMI STYLE KALBI BEEF SHORT RIBS

Marinated Wellington County beef short ribs, toasted sesame seeds, pickled Thai chili, green onions

\$20



CLASSIC ITALIAN BRUSCHETTA

Medley tomatoes, garlic and feta tossed with fresh basil and balsamic reduction

\$16

PRAWN COCKTAIL

Poached Black Tiger prawns, homemade cocktail sauce, fresh avocado and tomato salad

\$22

SEAFOOD CAKES

Mixed seafood, árbol aioli, avocado hummus

\$22

CHARCUTERIE & CHEESE BOARD

Please ask your server for today's selection of meats and cheeses

\$35



HST & Service Fee not included



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