



### **BREAKFAST 9AM- 12PM**

Belgian waffle topped with Berry compote, pefferlaw farms Maple Syrup \$15

Buttermilk Pancakes with vanilla, pefferlaw Farms Maple Syrup \$14

Classic Breakfast \$14

2 eggs, seasoned home fries, bacon or sausage, toast

### **Egg Benedict, come with home fries**

Egg Benedict \$19

Poached eggs, pea-meal, English muffin, hollandaise

Florentine \$18

English muffin with wilted spinach, poached eggs, mornay sauce

### **OMELETTE of the day \$18**

Served with home fries and toast

### **SANDWICHES & WRAPS, come with Home fries**

Breakfast wrap \$18

3 eggs, cheddar, sausage, bacon, lettuce, tomatoes & mayonnaise

Western Sandwich \$16

Sautéed peppers, onions, smoked ham served omelette-style on choice of toast

BLT - \$15

Bacon, cheddar cheese, Lettuce, tomatoes and mayonnaise



### **LUNCH 12PM – 2PM**

Classic Caesar Salad – Romaine lettuce, creamy Caesar dressing, croutons, parmesan, crispy bacon \$16

Roasted Beet Salad \$18

Beets, pecans, goat cheese & baby arugula tossed in a red wine vinaigrette

Soup of the day \$14

**HOUSE-MADE 6OZ BURGERS (Lettuce, tomatoes, pickles, mayonnaise ) – all burgers come with Fries, upgrade to Onion Rings, Kettle Chips or Sweet potato fries for \$3**

Beef Burger – 6oz burger, lettuce, tomato, pickles, mayo \$17

Banquet Burger– 6oz burger, bacon, cheddar \$18

**All Sandwiches come with Fries, upgrade to Onion Rings, Kettle Chips or Sweet Potato Fries for \$3 Soup or Salad \$4**

Buffalo wrap \$18

Crispy Chicken Tossed in buffalo sauce served with tomatoes, onions, lettuce, ranch & blue cheese

Grilled 60z Chicken Breast \$18

Cheese, Bacon, Lettuce, Tomato, Pickle and Basil Aioli on brioche

Grilled Cheese of the day \$15

Sandwiches -Salmon | Tuna | Egg - \$15

Half a Sandwich served with soup - \$14



### **DINNER 4PM – 8PM**

Soup of the day \$14

Classic Caesar Salad – Romaine lettuce, creamy Caesar dressing, croutons, parmesan, crispy bacon \$16

Roasted Beet Salad \$18

Beets, pecans, goat cheese & baby arugula tossed in a red wine vinaigrette

### **APPERTIZERS**

3 Grilled Jumbo Shrimp with grand manier butter sauce - \$25

Pork Belly, Grilled Shrimp white bean & Roasted Cauliflower - \$23

Roasted Cauliflower with Asian sweet chilli dipping sauce \$14

### **ENTREES**

8oz Beef Tenderloin with truffle compound butter, Blue Cheese Gratan seasonal Vegetables with Port Demi \$45

Crispy Chick3en Supreme with Truffle Scallion Mash with Seasonal Vegetables Served with Shallot Garlic white wine sauce - \$25

Pan Served Atlantic Salmon with toasted orzo pasta with seasonal vegetables with sorrel butter sauce \$27

Shrimp or Chicken Spaghetini Pasta served with zucchini, Mushrooms, Spinach tossed in a sundried Tomato, & Pesto white wine cream sauce \$20

Pomadoni Plum Tomato, Shallots Garlic White wine with Evoo tossed with Spaghetini \$18