

# THE DINING MENU

AVAILABLE MONDAY - SUNDAY

## SOUPS & SALADS

*Add Tofu \$4, Shrimp \$8, Grilled Chicken \$6 OR Salmon \$12*

Soup of the Day	\$9
<i>Ask your server about the Chef inspired Soup, served with Garlic Knotts</i>	
Classic French Onion Soup	\$14
<i>Caramel Onions, served in a Rich Veal Broth, topped with Garlic Croutons, Provolone, Gruyere and Mozzarella Cheese, garnished with Fresh Herbs</i>	
Spring Chevre Salad	Half - \$10 Full - \$15
<i>Heritage Blend Mixed Greens, Panko Fried Goat Cheese, Cherry Tomatoes, Cucumbers, Red Onions, Watermelon Radish and Red Beets, tossed in a White Balsamic &amp; Lemon Dressing, garnished with Carrot and Beet Curls</i>	
Classic Caesar Salad	Half - \$11 Full - \$16
<i>Chopped Romaine Hearts, Bacon Lardons, Asiago and Garlic toasted Croutons, tossed in a classic Caesar Dressing, garnished with freshly grated Parmesan Reggiano</i>	
Field Greek Salad	Half - \$11 Full - \$16
<i>Chopped Romaine Hearts, Cherry Tomatoes, Cucumbers, Red Onions, Kalamata Olives and Bell Peppers, tossed in Greek Dressing, garnished with Feta</i>	
Traditional Cobb Salad	\$26
<i>Grilled Marinated Chicken Breast, Bacon, Hard Boiled Eggs, Cherry Tomatoes, Avocados, Cucumbers and Romaine Lettuce tossed in our House Dressing, garnished with Blue Cheese</i>	

## APPETIZERS & SHAREABLES

Umami Burrata Toasts	\$17	Burgundy Escargot	\$16
<i>Roasted Cremini, Shiitake, Oyster &amp; Yellow Boletus Mushroom Bruschetta served on Garlic Ciabatta Toasts with Burrata Cheese, garnished with Basil Pesto, Truffle Aioli and Micro Sprouts</i>		<i>Tender Vineyard Snails sautéed in Garlic Compound Butter, baked with Cheddar and Asiago cheeses, finished with fresh Herbs and served with a buttered French Baguette.</i>	
Crispy Fried Brie	\$18	Dockside Mussels	\$18
<i>Breaded &amp; Fried Brie Cheese topped with Bacon, Lemon Herb Olives, tossed in Hot Honey and served with Garlic toasted Wafer Crostinis</i>		<i>Steamed Mussels in a Roasted Garlic, White Wine Buttery Broth with Fresh chopped Herbs and Grilled Lemon, served with Grilled Crostinis</i>	
Salmon & Beet Carpaccio	\$20	Shrimp Scampi	\$21
<i>Smoked Salmon Gravlax &amp; Braised Red Beets, Thinly Sliced, served with Horseradish Crema, Lemon Zest, Fresh Dill and Garlic Wafer Crostinis</i>		<i>Pan seared Black Tiger Shrimp, Bruschetta, Roasted Garlic Cloves, Asiago Parmesan and Mozzarella, Baked in a skillet and Served with toasted Garlic Ciabatta, Lemon and Fresh Herbs</i>	
Szechuan Chicken Rolls	\$18	Prosciutto Flatbread	\$22
<i>Lemongrass Chicken Thighs with Cucumbers, Carrots, Red Cabbage, Vermicelli, Cilantro and Mint rolled in Rice Paper, served with Szechuan Sauce and garnished with fresh Cilantro</i>		<i>Hand-tossed pizza dough, Prosciutto, Alfredo, Cherry Tomatoes, Garlic Clove, Roasted Red Peppers, Spinach, Red Onions, Goat Cheese and Hot Honey</i>	

## DINING FAVOURITES

### Weekly Dinner Feature

*Ask your server for the dinner feature of the week.*

#### Cajun Steak Rigatoni

*Grilled Flat Iron Steak, Cheery Tomatoes, Red Onions, Sundried Tomatoes, Roasted Garlic Cloves, Spinach and Rigatoni, tossed in a Creole Cajun Cream Sauce, garnished with Parmesan Reggiano, Fresh Herbs, served with Garlic toasted Ciabatta* \$29

#### Spring Pesto Salmon Linguini

*Smoked Salmon, Bacon, Arugula, Bruschetta, Red Onions, Cherry Tomatoes and Linguini, tossed in a Sundried Tomato Pesto, served with Garlic Ciabatta and Freshly grated Parmesan Reggiano* \$27

#### NY Chicken Parmesan

*Breaded & Fried Chicken Cutlet with Vodka Sauce, Asiago and Mozzarella, Baked, and served with Spaghetti tossed in Marinara Sauce, topped with freshly grated Parmesan Reggiano and Fresh Herbs* \$26

#### Lisbon BBQ Chicken

*Oven Roasted Piri Piri spice rubbed Half Chicken with Seasonal Vegetables, Roasted Red Potatoes, Seasonal Vegetables, served with Piri Piri Whiskey BBQ Sauce* \$31

#### Kung Pao Stir Fry

*Fried Tofu tossed with Bell Peppers, Bok Choy, Snap Peas, Carrots, Onions, Broccoli, Mushrooms and Udon Noodles tossed in Hoisin Sauce, garnished with Crushed Cashews, Sesame Seeds, Fresh Chilis and Cilantro* \$29  
**Add Tofu \$4, Garlic Prawns \$8, Grilled Chicken \$6 OR Salmon \$12**

#### Fiery Shrimp Fajita Bowl

*Grilled Cajun Shrimp, Turmeric Rice Pilaf, Black Beans & Corn, Cherry Tomatoes, Broccoli, Bok Choy, Bell Peppers, Carrots and Snap Peas, garnished with sliced Avocado, Chili Aioli, Cilantro Lime Crema and Fresh Cilantro* \$29

#### Fish & Chips

*Beer Battered and Fried 7oz. Pickerel Fillet, served with Fries, Coleslaw, Tartar Sauce and Lemon* \$25

#### Salmon Piccata

*Pan seared Atlantic Salmon Fillet with Parmesan & Herb Roasted Red Potatoes, Seasonal Vegetables and a Classic Lemon & Caper Cream Sauce and Freshly grated Parmesan Reggiano* \$32

#### El Toro Enchilada

*Slow-braised Oxtail, Cheddar, Guacamole and Salsa Verde served in a Crispy Flour Tortilla, Baked and topped with Queso Sauce and Pico de Gallo, served with a Spanish Rice Pilaf* \$27

#### Sirloin au Poivre

*Premium 8oz. Center-cut Beef Sirloin, Pan seared and served with Seasonal Vegetables, Roasted Garlic Mashed Potatoes and a Classic Peppercorn Sauce* \$42  
**Add Garlic Prawns \$8, Fried Mushrooms \$4, Fried Onions \$4**

#### Manhattan Strip

*Premium 10oz. NY Striploin, Signature Steak Rub, Pan seared, garnished with Sundried Tomato Butter, served with Truffle Fries and Red Wine Demi-glace* \$46  
**Add Garlic Prawns \$8, Fried Mushrooms \$4, Fried Onions \$4**

## SANDWICHES & BURGERS

*\*All items are served with your choice of Fries, Sweet Potato Fries OR Onion Rings. Upgrade to a Greek salad, House Salad, Caesar Salad, Soup of the Day or Poutine for \$2.50. Vegan and gluten-free buns are available upon request.*

<b>Deli Sandwiches</b> <i>(All Sandwiches include Lettuce &amp; Tomatoes)</i> <i>Choice of: Roast Beef &amp; Provolone, Black Forest Ham &amp; Cheddar, Roasted Turkey &amp; Swiss, Egg Salad OR Tuna</i> <i>Served on choice of White, Brown, Multigrain, Rye, Sourdough or Flour Tortilla Wrap</i>	Half - \$7 Full - \$14
<b>Clubhouse Sandwich</b> <i>Marinated Grilled Chicken Breast, Bacon, Beefsteak Tomatoes, Iceberg Lettuce and Mayonnaise, served on a Butter toasted Italian Bread</i>	\$22
<b>So Cal BLT</b> <i>Double Smoked Bacon, Beefsteak Tomatoes, Avocado, Leaf Lettuce and Mayonnaise, served on a Butter toasted Italian Bread</i>	\$21
<b>Chicken Caesar Wrap</b> <i>Marinated Chicken Breast, Asiago Parmesan, Bacon, Romaine Lettuce and Classic Caesar Dressing, served in a Grilled Flour Tortilla</i> <b>Substitute for Crispy Chicken</b>	\$22
<b>Buffalo Chicken Wrap</b> <i>Crispy Chicken Tenders tossed in Buffalo Hot Sauce with Iceberg Lettuce, Beefsteak Tomatoes, Cheddar Cheese and Ranch Dressing, served in a Grilled Flour Tortilla</i>	\$21
<b>Smoked Brisket Stacker</b> <i>Slow-braised Smoked Brisket, Swiss Cheese, Sauerkraut and Russian Dressing layered between Butter toasted Rye Bread</i>	\$24
<b>Turkey &amp; Brie Panini</b> <i>Oven Roasted Turkey Breast, Bacon, Brie, Cheddar, sliced Granny Smith Apples, Tomatoes, Arugula and Basil Pesto Aioli, served on a Buttered Multigrain Toast</i>	\$23
<b>Shrimp P'oh Boy Hoagie</b> <i>Fried Buttermilk marinated Black Tiger Shrimp, Shredded Iceberg Lettuce, Tomatoes, Pickles and Cajun Remoulade, served on a Butter toasted Hoagie Bun</i>	\$22
<b>French Beef Dip</b> <i>Shaved Premium Roast Beef dipped in Au Jus with Provolone and Roasted Garlic Aioli, served on Butter toasted French Bread, with side Au Jus</i>	\$24
<b>Italian Beefwich</b> <i>Shaved Premium Roast Beef, Crispy Fried Onions, Pickled Giardina Peppers and Cheddar, served on a Butter toasted Ciabatta Bun with Roasted Garlic Aioli and side Au Jus</i>	\$25
<b>Plain Jane Burger</b> <i>Premium Chuck &amp; Brisket Patty, Beefsteak Tomatoes, Red Onions, Sliced Pickles and Leaf Lettuce served on a Butter toasted Bun</i>	\$21
<b>Bacon Cheeseburger</b> <i>Premium Chuck &amp; Brisket Patty, Bacon, Cheddar Cheese, Beefsteak Tomatoes, Red Onions, Sliced Pickles and Leaf Lettuce served on a Butter toasted Bun</i>	\$24
<b>Napa Valley Burger</b> <i>Premium Chuck &amp; Brisket Patty, Bacon, Fried Goat Cheese, Beefsteak Tomatoes, Red Onions, Guacamole, Leaf Lettuce and Garlic Aioli served on a Butter toasted Bun</i>	\$25

## TACOS

### Adobo Chicken Tacos

Two - \$14 | Three - \$19

*Cajun Marinated Grilled Chicken, Lettuce, Cheddar, Avocado, Salsa Verde and Pico de Gallo served in Corn Flour Tortillas, garnished with Chipotle Aioli and Fresh Cilantro*

### Baja Fish Tacos

Two - \$14 | Three - \$19

*Battered & Fried Pickerel, Coleslaw, Avocado, Pickled Red Onions and Pico de Gallo, served in Corn Flour Tortillas, garnished with Lime Aioli, Feta and Fresh Cilantro*

### Birria Oxtail Tacos

Two - \$16 | Three - \$22

*Slow-braised Oxtail, Salsa Verde, Pickled Red Onions, Feta and Pico de Gallo, Baked in Flour Tortillas, garnished with Cilantro and served with Oxtail Adobo Sauce & Sour Cream*

## PIZZAS

*(ALL Pizzas are made with Fresh Hand-rolled Dough, and garnished with Garlic Oil & Fresh Herbs)*

Margherita <i>Not available as a panzarotti</i> <b>GF</b> <i>Pizza Sauce, Buffalo Mozzarella, Fresh Basil, Garlic Oil</i>	\$20
Pepperoni Lovers <b>GF</b> <i>Pizza Sauce, Mozzarella, Pepperoni, Garlic Oil, Fresh Herbs</i>	\$21
Classic Canadian <b>GF</b> <i>Pizza Sauce, Mozzarella, Pepperoni, Cremini Mushrooms, Bacon, Garlic Oil, Fresh Herbs</i>	\$23
Carnivore <b>GF</b> <i>Pizza Sauce, Mozzarella, Pepperoni, Sausage, Ham, Bacon, Roasted Bell Peppers, Red Onions, Roasted Garlic Cloves, Garlic Oil, Fresh Herbs</i>	\$24
Pepperoni Hot Honey Pizza <i>Vodka Sauce, Mozzarella, Pepperoni, Basil Pesto, Burrata, Hot Honey, Fresh Basil</i>	\$25
Verdura Bella Pizza <i>Pizza Sauce, Mozzarella, Goat Cheese, Cherry Tomatoes, Olives, Roasted Bell Peppers, Garlic Cloves, Red Onions, Cremini Mushrooms, Arugula, Garlic Oil, Fresh Herbs, Balsamic Reduction</i>	\$23
Del Bosco Pizza <i>Blanco Garlic Sauce, Shiitake, Oyster, Cremini and Yellow Boletus Mushrooms, Bacon and Buffalo Mozzarella, garnished with Truffle Aioli, Seasoned Arugula and Parmesan Reggiano</i>	\$25

All Pizzas can be made as Panzerottis