



## STARTERS

**CHEF'S INSPIRED SOUP OF THE DAY | 10**

**CLASSIC CAESAR SALAD | 16**

Garlic Croutons | Shaved Parmesan | Crisp Maple Bacon | House Made Caesar Dressing  
*\*Add Chicken | 6*

**WEDGE SALAD | 16**

Iceberg Lettuce | Tomato | Pancetta | Toasted Corn | Scallions Toasted Sunflower Seeds  
Shaved Parmesan | Tri Color Peppers | Maple Ranch Dressing

**CHICKEN GINGER & LEMON GRASS DUMPLING**

Sweet Chili | Soy Sauce

*Four for | 12*

*Eight for | 18*

**SPINACH AND ARTICHOKE DIP | 16**

Served with Kettle Chips | Corn Chips | Baguette

**CHEESE BOARD | 18**

*\*Add Wine Flight | 16*

## MAINS

**PESTO CREAM LINGUINI | 23**

Forest Mushrooms | Roasted Red Peppers | Artichokes Hearts | Onions | Garlic Bread  
*\*Add Chicken | 6*

**Pinot Noir**, Domaine Queylus, VQA Niagara Peninsula, Organic, Canada | **79**

**CHICKEN PARMIGIANA | 30**

6 oz. Chicken Breast | Linguini | Tomato Sauce | Garlic Bread

**Chianti**, Frescobaldi, Nipozzano Reserva, DOCG, Tuscany, Italy | **73**

**STEAK AND TRUFFLE FRITES | 39**

8 oz. Flat Iron Steak | Chimichurri Sauce | Seasonal Vegetables

**Barolo**, Fontanafredda, DOCG Piedmont, Italy | **95**



## SIGNATURES

### **PRIME RIB | 45**

12 oz. Slow Roasted Alberta Beef | Seasonal Vegetables | Mashed Potatoes  
Yorkshire Pudding | Au Jus

**Cabernet Sauvignon**, Napa Cellars, Napa Valley, California, USA | **98**

### **GRILLED ATLANTIC SALMON | 32**

Lime Marinated | Avocado and Mango Salsa | Coconut Rice

**Chardonnay**, Domaine Queylus, VQA Niagara Peninsula, Organic, Canada | **74**

### **STIR FRY | 29**

Bok Choy | Peppers | Onions | Broccoli

Choice of: Chicken | Crispy Beef | Shrimp | Vegetable & Smoked Tofu

**Pinot Grigio**, Santa Margherita, DOC Valle dell'Adige, Italy | **74**

### **ADD: ATLANTIC LOBSTER TAIL | 20**

**L'Acadie/Ortega Blend**, Benjamin Bridge, Tidal Bay, Organic, Nova Scotia | **74**

## SWEETS

### **CHEF'S CHOICE CRÈME BRÛLÉE | 12**

Fresh Berries | Cappuccino Biscotti

### **WHISKY CHERRY CHEESECAKE | 10**

### **TWO BITE BROWNIE | 8**

Ice Cream | Salted Caramel

Please advise your server of any food sensitivities.  
Consuming raw or undercooked meats. Poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.

## RED



|                                                                                          |                |
|------------------------------------------------------------------------------------------|----------------|
| <b>Malbec</b> , <i>Don David</i> , Reserve, Calchaqui Valley, Argentina                  | 14   19   59   |
| <b>Cabernet Sauvignon</b> , <i>Columbia Crest</i> , Ste-Michelle Grand Estates, USA      | 15.5   21   66 |
| <b>Shiraz</b> , <i>Peter Lehmann</i> , Barossa Valley, Australia                         | 15.5   21   66 |
| <b>Ripasso</b> , <i>Folonari</i> DOC Valpolicella Ripasso Classico, Veneto, Italy        | 16   22   68   |
| <b>Tempranillo</b> , <i>Torres</i> , Altos Ibericos, Do Rioja Crianza, Spain             | 54             |
| <b>Pinot Noir</b> , <i>Cave Spring</i> , "Dolomite" VQA Niagara Escarpment, Canada       | 59             |
| <b>Cabernet Sauvignon</b> , <i>KWV</i> , Cathedral Cellars, South Africa                 | 59             |
| <b>Zinfandel</b> , <i>Ravenswood</i> , California, USA                                   | 66             |
| <b>Pinot Noir</b> , <i>MacMurray</i> , Central Coast, California, USA                    | 66             |
| <b>Chianti</b> , <i>Frescobaldi</i> , Nipozzano Reserva, DOCG, Tuscany, Italy            | 73             |
| <b>Indigenous</b>   <i>Vinifera Blend</i> , Pêra-Grave, Nova Alentejo, Portugal          | 73             |
| <b>Cabernet Sauvignon</b> , <i>Joel Gott 815</i> , California, USA                       | 74             |
| <b>Pinot Noir</b> , <i>Domaine Queylus</i> Tradition, VQA Niagara, Ontario*              | 79             |
| <b>Zinfandel</b> , <i>Lake Sonoma</i> , Dry Creek Valley, Sonoma, USA                    | 80             |
| <b>Barolo</b> , <i>Fontanafredda</i> , DOCG Piedmont, Italy                              | 95             |
| <b>Cabernet Sauvignon</b> , <i>Napa Cellars</i> , Napa Valley, California, USA           | 98             |
| <b>Bordeaux Blend</b> , <i>Chateau Val D'or</i> , St. Emillion, France                   | 98             |
| <b>Merlot</b> , <i>Roth</i> , Sonoma County, USA                                         | 99             |
| <b>Amarone</b> , <i>Bolla</i> , DOC della Valpolicella Classico, Veneto, Italy           | 109            |
| <b>Pinot Noir</b> , <i>J Vineyards</i> , Russian River Valley, Sonoma, USA               | 124            |
| <b>Brunello Di Montalcino</b> , <i>Frescobaldi</i> , Castelgiocondo, DOCG Tuscany, Italy | 168            |

\*Organic

\*\*Biodynamic



## WHITE

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|-----------------------------------------------------------------------------------------|----------------|
| <b>Pinot Grigio</b> , <i>Folonari</i> , Veneto Italy                                    | 12   16.5   49 |
| <b>Sauvignon Blanc</b> , <i>Villa Maria</i> , Private Bin, Marlborough, New Zealand     | 15.5   21   66 |
| <b>Chardonnay</b> , <i>Columbia Crest</i> , Ste-Michelle Grand Estates, USA             | 15.5   21   66 |
| <b>Riesling</b> , <i>Cave Spring "Dolomite"</i> VQA Niagara Escarpment, Canada          | 59             |
| <b>L'Acadie/Ortega Blend</b> , <i>Benjamin Bridge</i> , Tidal Bay, Nova Scotia, Canada* | 74             |
| <b>Pinot Grigio</b> , <i>Santa Margherita</i> , DOC Valle dell'Adige, Italy             | 74             |
| <b>Chardonnay</b> , <i>Domaine Queylus Tradition</i> , VQA Niagara, Canada*             | 74             |
| <b>Pinot Gris</b> , <i>Rosehall Run</i> , Hungry Point, Prince Edward County, Canada    | 74             |
| <b>Chablis</b> , <i>Joseph Droughin-Vaudon</i> , Burgundy, France                       | 89             |
| <b>Sancerre</b> , <i>Domaine Franck Millet</i> , Loire Valley, France                   | 98             |

## SPARKLING

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| <b>Cava</b> , <i>Villa Conchi</i> , Brut Selección, DO, Spain                         | 64  |
| <b>Prosecco</b> , <i>Santa Margherita</i> , Brut, DOCG Valdobbiadene Superior, Italy  | 65  |
| <b>Champagne</b> , <i>Veuve Clicquot</i> , Yellow Label, Brut, NV, Reims, France      | 175 |
| <b>Champagne</b> , <i>JM Labruyere</i> , Prologue, Brut, NV, Grand Cru, France*   **  | 179 |
| <b>Champagne</b> , <i>Dom Perignon</i> , Brut, Moet & Chandon, Epernay, France        | 498 |
| <b>Champagne</b> , <i>Ace of Spades</i> , Brut Gold, Armand de Brignac, Reims, France | 598 |

## ROSE

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|------------------------------------------------------------|----|
| <b>Rose</b> , <i>Chateau Presqui</i> , AOC Ventoux, France | 69 |
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