

# Food Menu

## Sociables/Shareables

### Half Dozen Oysters on The Half Shell

Available Fresh or Fried, Horse Radish,  
Mignonette Sauce, Hot Sauce **\$25**

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### Garlic & White Wine Glazed Scallops

Seared Scallops, Garlic, White Wine, Butter,  
Scallion, Sesame Vermicelli Salad, Micro Greens **\$29**

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### Kangs Fiery Pork

Gochujang, Pork Belly, Garlic, Ginger, Soya,  
Carrot Butter Glazed Gnocchi **\$20**

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### Charcuterie

House Breads, Crackers, Chefs' Choice Meats, Cheeses, Preserves,  
Pickled Fruits, Vegetables

2 People	<b>\$33</b>
4-6 People	<b>\$65</b>

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### Flat Bread

Grilled Flat Bread, Pistachio Whipped Ricotta,  
Hot Honey, Tomato & Butternut Squash  
Bruschetta **\$19**

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### Texas Long Horn Bone Marrow

Shredded Beef Marmalade, Parsley Salad, Corn  
Relish, House Bread **\$22**

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### Foie Gras

Foie Gras Torchon, Malton Salt,  
Cranberry Compote, House Bread **\$23**

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### Duck Poutine

Hand Cut Fries, Duck Confit, Quebec Cheese  
Curds, Fried Onions, Duck Demi-Glace **\$21**

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### Black Tiger Shrimp Cocktail

Cocktail Sauce, Horse Radish, Lemon **\$24**

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### Shrimp Arancini

Shrimp Arancini (Fried Rice Ball), Saffron,  
Triple Cream Brie, Romesco Sauce **\$18**

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## *Salads*

### **Caesar Salad**

Romaine Hearts, House Caesar Dressing,  
Crostini, Parmesan, Danish Bacon, Lemon

**\$18**

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### **House Salad**

Mixed Greens, Cherry Tomato, Carrot,  
Cucumber, Red Onion with choice of dressing

**\$16**

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### **Wedge Salad**

Iceberg Lettuce, Danish Bacon, Cherry Tomatoes,  
Butternut Squash, Goats Cheese, Sesame Brittle,  
Crispy Onions, Blue Cheese Buttermilk Dressing

**\$18**

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## *Handhelds*

*Served with a choice of Fries or Garden Salad.*

### **Smashed Mac Taco**

House Made Burger, Shredded Lettuce, Tomato,  
Cheddar Cheese, Mac Sauce, Flour Tortillas

**\$24**

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### **Club House Sandwich**

Hot Nashville Style Chicken, Arugula, Tomato,  
Crispy Bacon, Caramelized Onion Aioli,  
Toasted Focaccia (*grilled chicken may be  
substituted on request*)

**\$25**

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### **Smash Burger**

Two 4oz. Beef Patties, Cheddar  
Cheese, Red Onion, Lettuce, Tomato

**\$23**

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### **Signature Burger**

Two 4oz. Longhorn Beef Patties, Fried Onions,  
Goat Cheese, Crispy Bacon, Corn Relish,  
Molasses Aioli, Artisan Bun

**\$25**

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### **Beef Dip**

Shaved AAA Canadian Beef, Cheddar Cheese,  
Roasted Mushrooms, Caramelized Onions,  
Creamy Horse Radish, Artisan Bun, Au Jus

**\$25**

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## *Entrées*

### **Miso Black Cod**

Black Cod, Miso, Sake, Mirin, Baby Bok Choy, Blistered Tomato, Coconut Rice, Miso Chili Oil Broth, Baby Cilantro

**\$46**

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### **Gnocchi**

House Made Gnocchi, Carrot Butter, Mushrooms, Roasted Beets, Garlic, Leeks, Tomatoes

**\$29**

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### **Ontario Rack of Lamb**

Cast Iron Seared, Red Pepper Glaze, Pistachio, Baby Bok Choy, Baby Carrots, Curried Cous Cous

**\$54**

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### **Atlantic Salmon**

Sweet Potato, Root Vegetables, Hollandaise Sauce

**\$40**

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### **Seafood Spaghetti**

Clams, Lobster, Scallops, Prawns, Garlic, Butter, Cream, Chili Oil, House Bread

**\$44**

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### **Spaghetti Carbonara**

Guanciale, Pecorino, Egg Yolk, Cracked Black Pepper, House Bread

**\$24**

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### **Pappardelle Beef Ragu**

Beef Short Rib, Crushed Tomatoes, Thyme, Parsley, Carrot, Onion, Parmesan, House Bread

**\$29**

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### **7 oz. Beef Tenderloin**

AAA Beef Tenderloin, Russet Potatoes, Local Root Vegetables, Red Wine Demi

**\$59**

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### **Beef Ribeye**

12oz. AAA Beef Ribeye, Potatoe Pavé, Local Root Vegetables, Compound Butter, Red Wine Demi

**\$69**

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### **Cornish Hen**

Savory Bread Pudding, Butternut Squash, Mustard, Pickled Fruits, Jalapeño Caramel

**\$34**

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### **Chicken Breast**

Pan Seared Chicken Breast, Root Vegetable & White Bean Cassoulet, Roasted Garlic Butternut Squash Purée, Parsley Oil

**\$29**

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## ***Dessert***

### **Chocolate Orange Cheesecake**

Chocolate Dipped Orange Cheesecake, Roasted White Chocolate, Orange Segments, Orange Gel, Chocolate Soil, Dried Meringue, Vanilla Tuile

**\$15**

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### **Warm Banana Pound Cake**

Arona Berry Maple Syrup, Vanilla Ice Cream, Walnut Crumble, Bruléed Banana

**\$15**

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### **Chocolate Olive Oil Cake**

Cheesecake Mousse, Blueberry Gel, Dried Meringues, Roasted White Chocolate, Bruléed Plums

**\$14**

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### **Creme Brulée**

Chef's Seasonal Choice,  
Ask your server for today's creation

**\$14**

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### **Dessert Trio**

Your choice of 3 desserts above,  
served on a shareable board

**\$38**

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## ***Social Snacks***

### **Chicken Wings**

One Pound Chicken Wings, Pickled Carrots, Celery, Ranch Dressing

**\$19**

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### **Nachos**

Corn Tortillas, Fresh Pico, Guacamole, Red Onion, Bell Peppers, Tomatoes, Jalapeños, Grilled Corn, Black Beans, Seasoned Ground Beef

**\$32**

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### **Flatbread Pizza**

Grilled Flat Bread, Marinara, Mixed Cheese, Mortadella, Shredded Duck, Caramelized Onions, Tomatoes, Pickled Jalapeños

**\$24**

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### **Fish And Chips**

Cod, Hand Cut Fries, Country Style  
Coleslaw, House Made Tartar, Lemon

**\$26**

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## *Bubbles*

<b>Prosecco Brut Villa Marchesi (House)</b>	Bottle	<b>\$48</b>
	Glass	<b>\$12</b>
<b>Prosecco Brut Santome</b>		
Bottle		<b>\$55</b>
<b>Cremant d'Alsace Rosé Domaine Zinck</b>		
Bottle		<b>\$75</b>
<b>Blanc de Noirs Extra Brut Collard Picard</b>		
Bottle		<b>\$165</b>
<b>Veuve Clicquot</b>		
Bottle		<b>\$215</b>

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## *Whites*

<b>Pinot Grigio Villa Marchesi</b>	Bottle	<b>\$39</b>
	Glass	<b>\$9.75</b>
<b>Chardonnay Drifting</b>	Bottle	<b>\$42</b>
	Glass	<b>\$10.50</b>
<b>Dolomite Riesling Cave Spring</b>		
Bottle		<b>\$38</b>
<b>Chardonnay Mari La Mer</b>		
Bottle		<b>\$42</b>
<b>Basa Telmo Rodriguez</b>		
Bottle		<b>\$42</b>
<b>Sauvignon Blanc Map Maker</b>		
Bottle		<b>\$49</b>
<b>Pinot Grigio Ramato Antonutti</b>		
Bottle		<b>\$55</b>
<b>Gavi Fontanassi</b>		
Bottle		<b>\$63</b>
<b>Chardonnay Black Stallion</b>		
Bottle		<b>\$87</b>
<b>Chablis Bernard Defaix</b>		
Bottle		<b>\$99</b>

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## *Rosé*

<b>Vendange Nocturnes Rosé Laurent Miquel</b>	Bottle	<b>\$31</b>
	Glass	<b>\$9</b>
<b>La Vie en Rosé Château Roubine</b>		
Bottle		<b>\$67</b>

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## *Red Wine*

Sangiovese/Merlot Nespoli	Bottle Glass	<b>\$38</b> <b>\$9.50</b>
Cabernet Sauvignon Drifting	Bottle Glass	<b>\$42</b> <b>\$11</b>
Malbec Amalaya Bottle		<b>\$43</b>
Côtes du Rhône Château Trignon Bottle		<b>\$45</b>
Cabernet Sauvignon Landing 63 Bottle		<b>\$45</b>
Tempranillo Crianza Sancho Galces Bottle		<b>\$52</b>
Cabernet Sauvignon R8 Bottle		<b>\$57</b>
Valpolicella Riposa Antico Bottle		<b>\$66</b>
Pinot Noir Chemistry Bottle		<b>\$66</b>
Chianti Classico Luiano Bottle		<b>\$69</b>
Nebbiolo Langhe Cascina Adelaide Bottle		<b>\$74</b>
Y3 Cabernet Sauvignon Jax Vineyard Bottle		<b>\$92</b>
Black Stallion Cabernet Sauvignon Bottle		<b>\$112</b>
Rosso Toscana IGT Luiano Bottle		<b>\$130</b>
Amarone della Valpolicella Classico Domini Veneti Bottle		<b>\$136</b>
Cabernet Sauvignon Provenance Bottle		<b>\$136</b>
Barolo Paolo Scavino Bottle		<b>\$170</b>
Brunello di Montalcino Castiglione del Bosco Bottle		<b>\$180</b>
Cabernet Sauvignon Honig Bottle		<b>\$180</b>
Cabernet Sauvignon Whitehall Bottle		<b>\$180</b>
Cabernet Sauvignon “Adaptation” Odette Bottle		<b>\$240</b>

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## ***Martinis***

<b>Blue Cheese Martini</b>	\$17
Vodka or gin, olive juice, dry vermouth, blue cheese olives	
<b>Dry Martini</b>	\$17
Vodka or gin, dry vermouth, lemon twist	
<b>Dirty Martini</b>	\$17
Vodka or gin, dry vermouth, olive juice, olives	
<b>Espresso Martini</b>	\$18
Tito's, Kahlua, espresso	

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## ***Cocktails***

<b>Caesar</b>	\$14
Tito's, Worcestershire, Tabasco, Clamato, pepperoncini, cheese, charcuterie meat, special rimmer	
<b>Bourbon Old Fashioned</b>	\$18
Maker's Mark, bitters, sugar cube, orange peel, large ice cube (Smoked Available)	
<b>Bourbon Manhattan</b>	\$18
Maker's Mark, bitters, sugar cube, orange peel, large ice cube (Smoked Available)	
<b>Negroni</b>	\$18
Gin, sweet vermouth, Campari	
<b>Whiskey Sour</b>	\$18
Rye, lemon juice, soda, vegan egg white	
<b>Paloma</b>	\$16
Tequila or bourbon, Cointreau, lime juice, grapefruit juice, soda	
<b>French 75</b>	\$16
Gin, prosecco, lemon wedges	
<b>Margarita</b>	\$16
Tequila, Cointreau, lime juice, soda	
<b>Premium Margarita</b>	\$20
Don Julio Blanco	
<b>Spice Me Up Margarita</b>	\$16
Tequila, Cointreau, Simple syrup, lime juice, Jalapeños, soda	
<b>Premium Spice Me Up Margarita</b>	\$20
Don Julio Blanco	
<b>Mule</b>	\$15
Vodka, lime juice, ginger beer	
<b>Cherry Blossom</b>	\$15
Sake, cherry brandy, gin, Cointreau, lemon juice, grenadine	

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## ***Mocktails***

**\$8**

### **Mojito**

Lime juice, simple syrup, muddled mint, soda

### **Blackberry Lemonade Spritz**

Blackberries, lemon juice, simple syrup, soda

### **Pineapple Mule**

Pineapple juice, lime juice, ginger beer

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## ***Draught Beer***

Coors Banquet	\$9
Hop Valley	\$9
Madri	\$10
8 Track	\$8.5
Northern Lager	\$9
Guinness	\$12
Blue Moon	\$9
Creemore	\$9
Miller Lite	\$8
Square Nail	\$8.5
Muskoka Detour	\$9
Cottage Springs	\$8

## ***Bottles/Cans***

Michelob Ultra	\$8.5
Corona	\$9.25
Miller Lite	\$8
Shaker Lager	\$9
Light Lager	\$9
Bud Light	\$8.25
Heineken	\$9.25
Miller High Life	\$8
Vanilla Porter	\$9.5
Sapporo	\$9

## ***Non-Alcoholic Beer***

Side Launch Lager	\$7
Heineken 0.0	\$7
Sapporo 0.0	\$7
Corona Sun Brew	\$7
Veer Hazy Ipa	\$7

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