



FEATURE MENU

Appetizers

Chef's Daily Inspired Soup

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Organic Green Salad

Local Heritage Greens, Cider Vinaigrette,
Toasted Pepitas, Dried Cranberries

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Zees Caesar Salad

Freshly Chopped Romaine, Parmesan, Lemon Balsamic Dressing,
Crispy Peameal, Rosemary Garlic Croutons

Entrées

Almond Crusted Arctic Char

Ancient Grains, Winter Squash,
Lemon Leek Sauce

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Grilled Chicken

Wild Rice, Niagara Seasonal Vegetables,
Fresh Pico De Gallo, Chimichurri

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AAA Beef Striploin

6 oz Striploin, Sautéed Potatoes,
Buttered Vegetables, Jus

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Pistachio Pesto Pasta (Vegan)

Wild Mushrooms, Roasted Brussel Sprouts
Sundried Tomato, Pistachio Pesto

Dessert

Chef's Selection

Executive Chef Trevor Gleave

Advance dinner reservations are required. We recommend early booking to secure your preferred time.

Please call 905 468 5711 to reserve. No menu substitutions.

Guests can choose to upgrade to the regular a la carte menu for an additional \$25.00 per person plus tax.

Please ask your server in the restaurant for more information.

Gratuities are not included.

