



FEATURE MENU

Appetizers

Chef's Daily Inspired Soup

Organic Green Salad

Local Heritage Greens, Cider Vinaigrette, Heirloom Tomatoes,
Carrot, Toasted Pepitas, Dried Cranberries

Zees Caesar Salad

Freshly Chopped Romaine, Parmesan,
Crispy Peameal, Rosemary Garlic Croutons

Entrées

Almond Crusted Arctic Char

Orzo, Winter Squash,
Lemon Leek Sauce

Chicken Marsala

Grilled Bone in Chicken Supreme,
Wild Rice, Seasonal
Vegetables, Mushroom and Shallot Sauce

AAA Beef Striploin

6 oz Striploin, Sautéed Potatoes,
Buttered Vegetables, Jus

Pistachio Pesto Pasta (Vegan)

Wild mushrooms, Roasted Brussel Sprouts
Sundried Tomato, Pistachio Pesto

Desserts

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.



Restaurant + Wine Bar

Feature Menu

Appetizer

Kale Caesar Salad

Baby kale, garlic dressed, parmesan, truffle croutons

Or

Daily Soup Creation

Mains

Cornish Game Hen

Mashed potato, seasonal veggies, red wine jus

Or

Organic Rainbow Trout

Wild rice porridge, seasonal veggies, caper beurre blanc

Or

Ontario AAA Beef Striploin

Roasted fingerling potato, seasonal veggies, red wine jus

Dessert

Chefs Choice

Upgrade to our regular À la carte dinner menu for an additional \$25 per person, plus tax.

Please speak with your server if you are interested in taking advantage of this option.

Gratuities are not included.

Executive Chef

S e t h L a b o n t e