

# FALL MENU

## STARTERS

- Hummus & Guac** \$15  
edamame hummus, avocado spread, chips, shaved veggies
- Bread & Butter** \$12  
sourdough bread, Ontario grass fed butter
- Warm Olives** \$14  
seasoned Spanish olives, pepper, tomatoes
- Squash Burrata** \$25  
burrata, buttercup squash, cherry tomatoes, mortadella, pistachios, micro greens, basil, hibiscus, crostini
- Wagyu Tostada** \$27  
corn tostada, Wagyu, Japanese mayo, onion, tomatoes
- Shrimp Tostada** \$24  
corn tostada, mined shrimp in butter, radish, leek, balsamic chipotle, micro greens, pineapple, almonds, lime

## SOUP & SALADS

- Pumpkin and Goat Cheese** \$26  
honey, cinnamon, pumpkin, cherry tomatoes, cajun, grapefruit, pecan, frisée, grapeseed oil
- Bison Burrata** \$23  
cherry tomatoes, toasted focaccia, pomegranate, shallots, micro greens, basil, angel's blood reduction

## SHAREABLES

- Crispy Eggplant** \$18  
fried Indian eggplants, tomato salsa, avo salsa, Japanese mayo, tahini sauce, black sesame
- Duck and Filo** \$26  
butter wine, black currant, leek, shredded duck, roulade, tomatoes, herbs, fill dough
- Beef Takosu (Tacos)** \$24  
Japanese inspired beef tacos, corn tortilla, tomato salsa, avocado salsa, Japanese mayo
- Tuna Tataki** \$30  
tuna, strawberry, tomato, radish, grape, tataki sauce, sesame seeds
- Oysters** \$30  
PEI oysters (8), horseradish, mango chili, aguachile, tomato chili, lemon wedges
- Mussels** \$25  
fresh mussels, parmesan, bread crumbs, parsley, horse radish
- Stuffed Bell Peppers** \$24  
beef, sweet peppers, honey, tom salsa, tzatziki, basil

## MAINS

- Lamb Chops** \$37  
lamb chops, classic mashed potatoes, sun dried tomatoes, charred grapes, lamb jus
- Pumpkin Risotto** \$28  
pumpkin, pecorino cheese, almond milk, pumpkin seeds, almonds, balsamic
- Grilled Cornish Hen** \$28  
1/2 grilled chicken, baby potatoes, watercress salad & lemon honey dressing
- Above T.O Burger** \$24  
pickles, tomatoes, greens, provolone cheese, coleslaw, hickory BBQ, brioche bun (GF Option)
- Striploin Steak** \$MP  
striploin, baby potatoes, celeriac puree, beef jus

- Black Cod** \$40  
black cod, beluga lentils, & tom kha sauce (coconut, chilly, galangal)
- Mushroom Risotto** \$35  
portobello, oyster & cremini mushrooms, pecorino cheese
- Duck Breast** \$37  
duck breast with greek tapenade, olives and forest mushrooms
- AAA Beef Ribeye** \$MP  
dry aged triple A beef rib eye, chestnut puree, confit tomatoes, cranberry beef jus
- Wagyu Steak** \$MP  
wagyu, truffle, potato gratin, mustard foam