

WINTER MENU

SHAREABLES

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

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

SOUP & SALADS

Pumpkin and Goat Cheese \$26

honey, cinnamon, pumpkin, cherry tomatoes, cajun, grapefruit, pecan, frisee, grapeseed oil

Bison Burrata \$23

cherry tomatoes, toasted focaccia, pomegranate, shallots, micro greens, basil, angel's blood reduction

Spinach and Leek Soup \$18

cheese, spinach, leek, onion, baguette, pico de Gallo, mozzarella cheese

Caesar \$16

baby romaine lettuce, cranberries, cherry tomatoes, baguette crostini, bacon & caesar dressing

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