

Food Menu

Sociables/Shareables

Half Dozen Oysters on The Half Shell

Available Fresh or Fried, Horse Radish,
Mignonette Sauce, Hot Sauce

\$25

Garlic & White Wine Glazed Scallops

Seared Scallops, Garlic, White Wine, Butter,
Scallion, Sesame Vermicelli Salad, Micro Greens

\$29

Kangs Fiery Pork

Gochujang, Pork Belly, Garlic, Ginger, Soya,
Carrot Butter Glazed Gnocchi

\$20

Charcuterie

House Breads, Crackers, Chefs'

2 People **\$33**

Choice Meats, Cheeses, Preserves,

Pickled Fruits, Pickled Vegetables

4-6 People **\$65**

Flat Bread

Grilled Flat Bread, Pistachio Whipped Ricotta,
Hot Honey, Tomato & Butternut Squash
Bruschetta

\$19

Texas Long Horn Bone Marrow

Shredded Beef Marmalade, Parsley Salad,
Corn Relish, House Bread

\$22

Duck Poutine

Hand Cut Fries, Duck Confit, Tex- Mex
Cheese, Fried Onions, Duck Demi-Glace

\$21

Black Tiger Shrimp Cocktail

Cocktail Sauce, Horse Radish, Lemon

\$24

Shrimp Arancini

Shrimp Arancini (Fried Rice Ball), Saffron,
Triple Cream Brie, Romesco Sauce

\$18

Basket of Fries

A perfectly seasoned serving of golden,
crispy fries.

\$12

Salads

Caesar Salad

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

\$18

House Salad

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

\$16

Wedge Salad

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

\$18

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

Club House Sandwich

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

\$25

Smash Burger

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

\$25

Beef Dip

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

\$25

Entrées

Miso Black Cod

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

\$46

Gnocchi

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

\$29

Ontario Rack of Lamb

Cast Iron Seared, Red Pepper Glaze, Pistachio, Market Vegetables, Curried Cous Cous

\$59

Atlantic Salmon

Russet Potato, Market Vegetables, Hollandaise Sauce

\$40

Seafood Spaghetti

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

\$44

Pappardelle Beef Ragu

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

\$34

7 oz. Beef Tenderloin

AAA Beef Tenderloin, Russet Potatoes, Market Vegetables, Red Wine Demi

\$59

Beef Ribeye

12oz. AAA Beef Ribeye, Frites, Market Vegetables, Compound Butter, Red Wine Demi

\$69

Chicken Breast

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

\$34

Social Snacks

Chicken Wings

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

\$19

Nachos

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

\$32

Boneless Wings

Tender all-white meat, lightly battered
and fried to golden perfection. Served with crispy
fries and dipping sauce.

\$19

Fish And Chips

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

\$26

Dessert

Affogato Al Caffè

Creamy Vanilla Bean ice cream topped with a rich, freshly brewed shot of espresso.

\$10

Sticky Toffee Pudding

Arm Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Bean Ice Cream

\$15

Warm Banana Pound Cake

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

\$15

Chocolate Olive Oil Cake

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

\$14

Creme Brulée

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

\$14

Dessert Trio

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

\$38

Coffee & Tea

Green Tea

\$5.5

Orange Pekoe

\$5.5

Latte

\$5.5

Cappuccino

\$5.5

Espresso

\$4.5

Drinks

Bubbles

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

Whites

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

Rosé

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

Red Wine

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

Martinis

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

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

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
