

STARTERS

Wild Mushroom Soup
Fresh Chives & Truffle (No Cream or Butter) 9.

Wellington County Steak Tartare
Cookstown Chips, Raifort Sauce & Forbes' Wild Flavours 17.

100km Greens
Maple Mustard Dressing, Preserved & Raw Root Vegetables 10.

Two Tone Romaine
Creamy Garlic Dressing, Thunder Oak Croutons & Pingue Prosciutto 14.

Pavé de Richelieu
Québec Goat Cheese, Winter Greens, 100km Beets & Frost Grape Reduction 17.

Maple B.C. Salmon Gravlax
Radish, Fennel, Candied Lemon & Labrador Tea Cream 16.

Campfire Hen's Egg
Smoked Bacon, Root Vegetable Slaw & Kozlik's Mustard 15.

Screech Marinated Foie Gras
Pear Chutney, Artichoke Crisps & Maple Sherry Syrup 19.

Oyster Boy's Finest Half Dozen
54 Smoker & Shallot Vinegar 18.

MAINS

Canoe Lobster Clubhouse
Smoked Cheddar, Canadian Bacon, Bibb Lettuce & Tarragon Mayonnaise 23.

La Ferme Rabbit Pasta
Fordhook Greens, Fazzoletti & Triple Crunch Mustard Cream Sauce 21.

Canoe Tourtière
Cippolini Onion, Beluga Lentils & Cauliflower Purée 22.

Skin Roasted Smoked Heritage Salmon
Canadian Wild Rice, Wilted Greens & Swede Bouillon 22.

Grilled Provimi Calf's Liver
Apple Gastrique, Smoked Bacon & Creamy Alliston Spuds 21.

Sustainable Blue European Sea Bass
Guelph Navy Beans, Seared Leeks, Squash Purée & Curry Sauce 21.

Maple Braised St-Canut Suckling Pig
Spring Onion, Green Tomato Relish & Vaudoise Potatoes 25.

Roasted Alberta Lamb
Three Grain Risotto Caraway Yogurt & Roasted Garlic 26.

Enright Cattle Braised Beef Brisket
Thunder Oak Polenta, Northern Woods Mushrooms & Cedar Jus 27.

Please Inform Your Server of any Food Allergies.