



We will do our utmost to accommodate guests with food allergies, though we are unable to guarantee an allergen-free kitchen environment.

As a courtesy to our dining patrons, Jump respectfully requests no cellular telephone use in the dining room.

2.00 PARKING AFTER 5:30PM.

Q Water

Our dining tables are getting greener! We now offer high quality filtered water, purified on site.

STILL OR SPARKLING
2.50 PER GUEST

The Sides

BOX OF JUMP FRIES

Yukon Gold potatoes and tomato mayo

BEER BATTERED ONION RINGS

butter milk ranch dressing

MADRAS CURRIED LENTILS

cilantro and mint chutney

BROCCOLINI

garlic, chili and lemon

SMASHED FRIED POTATOES

roasted tomato and sweet onion

PAN ROASTED WILD MUSHROOMS

herb butter

SWEET POTATO FRIES

tomato mayo

SWEET PEA BASMATI RICE PILAF

6.00 EACH

EXECUTIVE CHEF
FILIPPO MANCUSO

Appetizers

SALAD OF SEASONAL GREENS baby organic greens, pickled Ontario beets, Kawartha Lakes goat cheese, pine nuts and Dijon rata flower honey vinaigrette	10.95
HEARTS OF ROMAINE SALAD tomato caponata, Parmigiano-Reggiano croccantini and classic Caesar dressing	11.95
BUFFALO MOZZARELLA SALAD pickled wild mushroom, preserved tomato and olive salad	14.95
BACON WRAPPED BONELESS QUAIL grilled pineapple and sweet and sour pepper jelly	14.50
BIGEYE TUNA TATAKI ginger soy oyster sauce, toasted nori and sesame and chili, daikon and coriander salad	15.95
WILD & TAME MUSHROOM SOUP no less than six kinds of mushrooms (no butter or cream)	10.50

Artisan Hand Crafted Pasta

HOUSEMADE FETTUCCHINI AL FORNO rock shrimp, roasted peppers, fontina and Parmigiano cream	14.50 / 19.95
FARFALLE CAPRESE buffalo mozzarella, filetto di pomodoro, basil and organic Sicilian extra virgin olive oil	12.95 / 18.95
TRUFFLE RICOTTA GNOCCHI Northern Woods wild mushrooms and porcini cream	14.50 / 23.50

Mains

SPRINGCREEK NATURALLY RAISED BEEF BURGER Jack cheese, horseradish mayo, arugula, Vidalia relish and Jump fries	21.50
10 OZ DRY AGED STERLING SILVER NEW YORK STRIPLOIN green peppercorn salsa verde, french beans and niçoise olive salad	32.50
ROASTED BERKSHIRE PORCHETTA chili garlic broccolini, apple mostarda and crackling	27.95
BRAISED ONTARIO LAMB SHANK heirloom carrot, turnip, cipollini, mint and Israeli couscous	29.50
14 OZ. GRAIN FED VEAL CHOP braised sweet onion	29.95
GRILLED FLAT IRON STEAK smashed fried potatoes, roasted sweet peppers, rocket and Jump steak sauce	28.95
THE VEGGIE BOWL jasmine rice, chickpea and vegetable tagine, falafel, grain salad, silken tofu tahini dressing and smokey hot pepper sauce	18.95
ROASTED HALF FREE-RANGE CHICKEN caramelized onions, capers, cracked green olives, chicken lemon jus and mascarpone polenta	28.50
MAHOGANY GLAZED BLACK COD Madras curried lentils, cilantro and mint chutney	31.95