

Salads

Tossed Salad of Sweet & Bitter Greens	7.75
fresh pear & red wine vinaigrette	small 4.75
Caesar Salad	8.50
focaccia croutons, creamy garlic & Parmigiano-Reggiano dressing	small 5.25
Garden Spinach Salad	8.50
with mushrooms, apple, pecans & Honeycup Mustard dressing	small 5.25
Iceberg Wedge Salad	7.25
with blue cheese, crispy pancetta, pickled red onions & roasted nuts	
Vine Ripened Tomato & Buffalo Mozzarella Salad	11.25
with arugula, basil & balsamic	

Soups

Oliver & Bonacini's Mushroom Soup	7.75
(no cream or butter)	
Tuscan Onion Soup	7.95
caramelized onion broth with bocconcini cheese & Parmigiano-Reggiano	
Lobster & Roasted Squash Bisque	7.95
finished with an Indian spiced yoghurt & cumin scented papadum	

Appetizers

Oysters on the Half Shell	3 for	8.95
Beef Carpaccio wild & tame mushrooms, arugula, capers, shaved Thunder Oak Gouda & truffle oil		14.95
Ahi Tuna Tartare Lettuce Wraps avocado, Yukon potato crisps & soy ginger black bean dressing		13.95
Thai Shrimp Cocktail Salad with green mango, sweet chili relish & crushed <u>peanuts</u>		12.95
Steamed P.E.I. Mussels in a bacon, tomato & Creemore Springs Pilsner broth		10.25
Fresh Smoked Atlantic Salmon with capers, dill, extra virgin olive oil & flat bread		12.75
Jump's Original Grilled Calamari with anchovies, capers, tomatoes & black olives in a lemon brown butter sauce	main course	10.95 16.95

To Share

Melting Spring Artichoke & Goat Cheese Spread with assorted pitas, chipotle corn chips & crisps	2 can share	14.95
Chips, Dips & Veggies assorted pitas, organic corn chips & crisps, fresh cut raw vegetables & four dips, including our melting artichoke & goat cheese spread	for 6 or more	21.95
Tamarind Spiced Chicken Drumettes green mango, chili & lime		14.95
Chicken & Chive Potstickers with ginger, scallion & ponzu sauce		13.25
Spice & Pepper Fried Calamari with a caper remoulade		14.95
Tempura Rock Shrimp with wasabi Kewpie mayo dipping sauce		14.25
Spring Roll Basket hot & crispy vegetable spring rolls with two Asian style dipping sauces	6 pieces	12.95

Bruschetta

toasted ciabatta bread drizzled with extra virgin olive oil & topped with one of the following choices 7.95

BBQ Duck, Pineapple & Coriander

Classic Caprese

Smoked Salmon & Capers

Artichoke & Prosciutto

Chickpea Hummus

... or create your own Bruschetta Platter by choosing any four toppings 13.95

Burgers

Grilled Chicken Burger lean ground chicken, peameal bacon, Monterey Jack cheese, lettuce, tomato, red onion, chipotle mayo, served with fries & coleslaw	13.95
The Classic Burger 8 oz of flame broiled lean ground Wellington County beef with fiery tomato salsa, lettuce, tomato, red onion, dill pickle, served with fries & coleslaw	13.50
Lamb Burger with creamy goat cheese, oven roasted tomato, lettuce, red onion, served with fries & coleslaw	14.95
Vegetarian Portobello Burger with roasted red pepper, oven roasted tomato & creamy goat cheese, served with a tomato, watermelon & feta salad	12.95
top it up... crispy bacon, Balderson cheddar, goat's milk feta, blue cheese, caramelized onion, sautéed mushrooms	each 1.95

Pizza

Margherita vine ripened tomatoes, bocconcini cheese & basil	12.25
Al Salmone smoked salmon, potato, mozzarella, capers, dill, mascarpone cheese	15.50
Giardiniera fire roasted red peppers, globe artichokes, mushrooms & black olives	13.95
Al Parma prosciutto, vine ripened tomatoes, bocconcini cheese & tomato sauce	15.95
Alla Marco barbecued duck, pineapple, caramelized onions, tomato sauce, chilies & coriander	15.95
Calabrese hot salami, roasted red peppers, goat cheese, mozzarella & tomato sauce	14.75

Pasta

PEI Mussels & Seafood Linguine diced tomato, basil, white wine & extra virgin olive oil	15.95
Penne Rigate with Spicy Italian Sausage & Tuscan Black Olives in a classic tomato basil sauce	14.95
Strozzapreti with Rosemary Lamb Ragout short hand-rolled pasta, spinach & Parmigiano-Reggiano	15.95
Oven Baked Ricotta & Roasted Garlic Gnocchi with slow braised veal shank in tomato, garlic & red wine	17.50
O&B's Macaroni & Cheese with slivered chicken, sweet garden peas, Balderson cheddar & Chevalier goat cheese	14.95
Porcini & Ricotta Lasagna al forno with spinach, mozzarella, Parmigiano-Reggiano & roasted garlic cream	17.50

In the interest of all guests, we cannot accommodate changes or substitutions. We will do our utmost to assist with food allergies, though we are unable to guarantee an allergen-free kitchen environment.

Simple Seafood

All fish are seasoned with olive oil, lemon, sea salt & garden herbs, served with Provençal ratatouille & parsley potatoes

Broiled Maple & Miso Glazed Black Cod	25.95
Seared Sea Scallops with artichoke & Asiago	24.95
Grilled Atlantic Salmon with toasted fennel seed	19.50

Metropolitan

Cashew Crusted Chicken on Japanese Caesar with romaine, edamame, roasted shiitake mushrooms, wasabi peas & pickled ginger in a lime & soy Caesar dressing 18.95

Sesame Seared Yellowfin Tuna or Atlantic Salmon
on a green mango & crispy rice noodle salad with julienned jicama, snow peas, crushed peanuts, mint, coriander & spicy Indonesian yoghurt

tuna	26.95
salmon	19.50

Oliver & Bonacini's Signature Thai Red Curry poached in coconut milk, ginger, lemongrass, spicy red curry paste & cilantro, served with Asian vegetables & jasmine scented basmati rice

with sliced chicken breast	17.95
with gulf shrimp	19.95
with chicken & shrimp	18.95
with vegetables	15.95

O&B Classics

Grilled 10 oz New York Striploin with seasonal vegetable, sticky onion gravy & choice of creamy buttermilk mashed potatoes or Yukon Gold fries 26.95

Fire Roasted Baby Back Ribs with cornbread pudding, creamy coleslaw, seasonal vegetables & campfire, maple baked beans 22.95

Roasted Rack of Lamb with roasted garlic & ricotta gnocchi, haricots verts, Chevalier goat cheese & triple crunch apple chutney 29.50

Grilled Double Pork Chop served with seasonal vegetables & BBQ pulled pork poutine with fresh curds & sticky bacon gravy 23.95

Provimi Calf's Liver on creamy buttermilk mashed potatoes with crispy bacon & caramelized onions 18.95

Beer Battered Atlantic Haddock with Yukon Gold fries & creamy coleslaw 16.75

Sides

Market Vegetables 5.95	Battered Onion Rings 6.95	Penne Pomodoro 6.25
Buttermilk Mashed Potatoes 5.95	Crisp Green Beans spiced black bean, lime & crunchy shallots 4.95	Cornbread Pudding 4.95

upgrade your Yukon Gold fries to sweet potato fries for 1.00 more