



## LOUNGE

### APPETIZERS

#### **CARROT & GINGER VELOUTÉ**

ALMOND OIL

\$6

#### **SOUP DU JOUR**

\$6

#### **FRITES & AIOLI**

HOUSE CUT FRITES SERVED WITH TRUFFLE AIOLI

\$7

#### **HOUSE MADE TERRINE**

CHUTNEY & BAGUETTE CROSTINI

\$10

#### **AUTUMN SALAD**

ROASTED SQUASH, CRISP PANCETTA, BAGUETTE CROUTONS,  
SHAVED MONFORTE TOSCANO, BROWN BUTTER VINAIGRETTE

\$9

#### **TRIO OF CANADIAN CHEESES**

HOUSE MADE CHUTNEY

GRAPES, BAGUETTE CROSTINI

\$11

### ENTRÉES

#### **CHARLES INN SHEPHERD'S PIE**

YUKON GOLD POTATO PURÉE

\$15

#### **GRILLED CHICKEN "CLUB"**

OVEN ROASTED TOMATOES, PANCETTA & BRIE,  
ON MARBLE RYE

BALSAMIC DRESSED GREENS OR HOUSE CUT FRITES

\$12

#### **8OZ BEEF TENDERLOIN BURGER**

ONION BUN, LETTUCE, TOMATO & RED ONION

BALSAMIC DRESSED GREENS OR HOUSE CUT FRITES

\$14

#### **ADD**

PANCETTA, SAUTÉED MUSHROOMS,

CARAMELIZED ONIONS OR 4 YEAR CHEDDAR

\$1 EACH

#### **CRISP SKIN ARCTIC CHAR**

AUTUMN VEGETABLE RAGOUT,

WHITE WINE CREAM

\$15

#### **CELERIAC RISOTTO**

SAUTÉED WILD MUSHROOMS, SHAVED PARMESAN,

TRUFFLE OIL, SHAVED TRUFFLE

\$15

#### **ROASTED LEG OF DUCK CONFIT**

SAUTÉED FINGERLING POTATOES, ROASTED SHALLOTS,  
SWEET POTATO PURÉE, SIMPLE JUS

\$15