



APPETIZERS

House Salad

\$10

Bob Hick's Local Field Greens, Julienne of Crisp Local Apple, Spiced Walnuts, 5 yr aged Ontario Cheddar, Thyme Scented Maple Dressing

ZEE Soup

\$9

From the Imagination of our Chef and Niagara's Bounty of Seasonal Produce

Caesar Salad

\$10

Hearts of Romaine, Toasted Cayenne and Garlic Scented Croutons, Crispy Peameal Bacon Lardons, Garlic Caper Dressing, Shaved Parmesan Cheese

House Cut Frites & Lobster Poutine "Zee's House Specialty"

\$18

White Cheddar Cheese Curds, Rich Jus, Butter Poached Lobster, Classic Herbed Hollandaise on Hand Cut Blitzman Bros Yukon Gold Frites

Charcuterie Platter

\$18

House made Duck Confit Pate en Croute, House Cured Salmon, Smoked Sausage, Daily selection of artisanal Cheese

ENTRÉES

Chicken and Ribs

\$33

BBQ 1/2 Cornish Game Hen and 8 Hour Braised Beef Ribs in Chipotle Maple BBQ sauce, 5 Yr Smoked Ontario Cheddar Mac and Cheese with Corn Bread Crust Top, Creamy Niagara Cabbage Slaw

Also Available Chicken only \$33

Beef Tenderloin

\$33

P. D. Dale Farms Grilled 6oz. Canadian Beef Tenderloin, Double Smoked Bacon and Horseradish Scented Crushed Blue Potato, Fresh Seasonal Vegetables and Cabernet Jus

Scallops Carbonara

\$30

Pan Seared Sea Scallops, Hand Rolled Fettuccini, Double Smoked Bacon, Cherry Tomatoes, Creamy Parmesan Royale

Risotto and Meatball

\$26

Truffle Scented Delft Blue Farms Veal Crepinette, Creamy Tomato Basil Risotto, Parmesan Cheese, Confit of Cherry Tomatoes and Fennel

Deconstructed Fish Pie

\$24

Pan Seared Lake Erie Pickerel, Savory Honey Mushroom and Leek Medley in a Crisp Puff Pastry Vol au Vent finished with Mornay Sauce

Vegetarian Tasting Platter

\$26

Choose Any Three Sides from Our Entrée Selections to Customize Your Meal