



Appetizer Course

Zees Caesar Salad

Freshly Chopped Romaine, Shredded Parmesan,
Lemon Balsamic Dressing, Westphalian Ham Crisps, Rosemary Garlic Focaccia Croutons

Organic Greens Salad

Local Heritage Greens, Toasted Pecans, Honey Lavender Vinaigrette,
Sweet Dried Cranberries & Crumbled Feta

Roasted Cauliflower (Vegan Friendly)

Romesco Sauce, Almonds, Raisins

Crispy Pork Belly

Crispy Cider Braised Pork Belly, Heirloom Carrot Purée, Citrus Shaved Fennel Salad, Local Micro Greens

Shaw Club Salmon Croquettes

Fresh Atlantic Salmon, Fire Roasted Red Peppers, Infused with Lemon Dill, Hand Breaded in Panko, Wasabi Aioli

Main Course

Crispy Arctic Char

Pan Seared Fillet, Citrus Vegetable Couscous, Pineapple Salsa & Squid Ink Beurre Blanc

Wellington Street Pork Chop

Herb & 5 Peppercorn Brined Bone-In Pork Chop, Grainy Mustard & Apple Chutney,
Sage Roasted Tri Colour Potatoes, Seasonal Vegetables, Veal Jus

Southern Style Chicken

South of the Border Inspired Dry Rub, Grilled Bone-In Chicken,
Sweet Potato Purée, Buttermilk Fried Onion, Charred Corn Vegetable Succotash,
Bourbon Chicken Pan Jus

Mediterranean Risotto (Vegetarian/Vegan Friendly)

Roasted Vegetables, Shallots, Arugula, Wild Mushrooms, Sundried Tomato Pesto,
Shaved Grana Padano

Picton Street East Turf

AAA Beef Tenderloin, Smoked Rosemary & Parmesan Scalloped, Seasonal Vegetables, Cabernet Jus

Dessert

Maple Walnut Tart

Traditional Caramel Sauce, Garnished with Fresh Berries

Executive Chef
Matt Tattrie