



Appetizers

Harvest Parsnip & Pear Soup 10
Pear Chip, Sweet Pea Oil

Heritage Greens 13
Freshly Chopped Greens,
, Toasted Sunflower Seeds, Roasted Red
Grapes, Crumbled Sheep's Feta & Sweet
Pomegranate Vinaigrette

Beet Duo Salad 14
Roasted & Pickled Coloured Beets, Toasted
Pepitas, Tempura Herbed Woolwich
Goats Cheese, Local Micro Greens & Beet
Vinaigrette

Crispy Asian Calamari 13
Crispy Calamari Hand Tossed in Asian Five
Spice with Citrus Yuzu Aioli

Shared Plates

Zees Perfect Cheese Board 24
5 Yr Old Cheddar & St. Chevalier Brie,
House Made Jam,
Chef's Daily Inspired Local Cured Meat,
Fire Roasted Red Peppers, Pommery Mustard,
Micro Greens, Trio of Crackers, Crostinis
Fresh Berries

Shaw Club Salmon Croquettes 18
Fresh Atlantic Salmon, Fire Roasted Red
Peppers, Infused with Lemon Dill,
Hand Breaded in Panko, Wasabi Aioli

Ducked Out Fries 12
Fresh Cut Fries Tossed in Duck Fat & Herbs
Crispy Duck Cracklings

Executive Chef
Matt Tattrie

Sous Chefs
Jayson Driedger, Marian Balan

Chef de Partie
Michael Longo

Easter Brunch Menu

Benny's Your Way

Canadian Style Eggs Benedict 18
2 Free Run Poached Eggs, Canadian Back
Bacon, English Muffin, Topped with Fresh
Made Hollandaise Sauce, Potato Galette

Swedish Style Eggs Benedict 19
2 Free Run Poached Eggs, Smoked Salmon,
English Muffin, Fresh Dill Folded into our
House Hollandaise Sauce, Potato Galette

Florentine Style 16
2 Free Run Poached Eggs, Wilted Garlic
Spinach, English Muffin, Fresh Made
Hollandaise, Potato Galette

Burgers Your Way

Greek Burger 17
Farm Raised Ground Lamb & Roasted Garlic
Burger, House Made Tzatziki Sauce
Sesame Seed Bun

Stuffed Burger 17
Aged Cheddar Stuffed Ground Chuck Burger,
Smoked Tomato Jam,
Sesame Seed Bun

Vegetarian Burger 17
White Bean & Wild Mushrooms,
Roasted Garlic, Fresh Herbs,
Hand Breaded in Panko,
Zucchini Relish, Maple Pommery Mustard

Entrées

Shaved Turkey Sandwich 17
Herb & Peppercorn Brined Turkey Breast,
Cranberry Infused Aioli, Rocket,
Charred Rosemary Focaccia Bread

Mediterranean Linguini 20
Fresh Hand Rolled Linguini, Fire Roasted
Chicken & Peppers, Arugula, Shallots,
Sundried Tomato Pesto

Caribbean Rainbow Trout 21
Fresh Pan Seared Fillet, Citrus Vegetable
Couscous & Charred Pineapple Salsa

Banana Bread French Toast 15
House Made Banana Bread Slices Dipped in
Traditional French Toast Batter, Topped with
Warm Banana Syrup & Fresh Berries

All Sandwiches and Wraps are Served with Choice
of House Cut Fries, Green Salad, or Soup.