



FEATURE MENU

Appetizers

Chef's Daily Inspired Soup

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Organic Green Salad

Local Heritage Greens, Cider Vinaigrette, Heirloom Tomatoes,
Carrot, Toasted Pepitas, Dried Cranberries

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Zees Caesar Salad

Freshly Chopped Romaine, Parmesan,
Crispy Peameal, Rosemary Garlic Croutons

Entrées

Almond Crusted Arctic Char

Orzo, Winter Squash,
Lemon Leek Sauce

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Chicken Marsala

Grilled Bone in Chicken Supreme,
Wild Rice, Seasonal
Vegetables, Mushroom and Shallot Sauce

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AAA Beef Striploin

6 oz Striploin, Sautéed Potatoes,
Buttered Vegetables, Jus

Pistachio Pesto Pasta (vegan)

Wild mushrooms, Roasted Brussel Sprouts
Sundried Tomato, Pistachio Pesto

Desserts

Chef's Selection

Executive Chef Trevor Gleave

Advance dinner reservations are required. We recommend early booking to secure your preferred time. Please call 905 468 5711 to reserve. No menu substitutions. Guests can choose to upgrade to the regular a la carte menu for an additional \$30.00 per person plus tax. Please ask your server in the restaurant for more information.



Restaurant + Wine Bar

Feature Menu

Start

Mixed green salad
Seasonal vegetable with spring green and arugula leaves, home made
dressing

Or

Daily soup
Chef selection of Daily soup

Main

Organic Fresh Chicken Supreme
Potato mash with local vegetable, red wine jus and green pesto oil

Or

Tomahawk Pork Chop
Fingerling potato with local seasonal vegetable, thyme jus

Or

Rainbow Trout
Local vegetable and tomato salsa, balsamic reduction and green oil

Dessert

Chef's Selection of Desserts

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