



FEATURE MENU

Appetizers

Chef's Daily Inspired Soup

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Organic Green Salad

Local Heritage Greens, Cider Vinaigrette,
Toasted Pepitas, Dried Cranberries

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Zees Caesar Salad

Freshly Chopped Romaine, Parmesan, Lemon Balsamic Dressing,
Candied Bacon, Rosemary Garlic Croutons

Entrées

Almond Crusted Arctic Char

Ancient Grains, Squash,
Lemon Leek Sauce

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Mushroom Chicken

Wild Rice, Niagara Seasonal Vegetables,
Mushroom Cream Sauce

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AAA Beef Striploin

Beef Striploin, Sautéed Potatoes,
Buttered Vegetables, Jus

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Pistachio Pesto Pasta (Vegan)

Wild Mushrooms, Garden Vegetables, Pistachio Pesto

Dessert

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 \$25.00 per person plus tax. Please ask your server in the restaurant for more information.



Feature Menu

Starter

Mixed greens salad

Seasonal Vegetables with Spring Green and Arugula Leaves, House Vinaigrette

Or

Daily soup

Chef's Selection

Mains

Organic Chicken Supreme

Mashed Potato Puree, Local Vegetables, Red Wine Jus, Pesto oil.

Or

Ontario Pork Chop

Fingerling Potato, Local Seasonal Vegetable, Thyme Jus.

Or

Rainbow Trout

Wild Rice Pilaf, Seasonal Vegetables, Beurre Blanc.

Dessert

Chef's Selection of Desserts

Upgrade to our regular À la carte dinner menu for an additional \$30 per person, plus tax.

Please speak with your server if you are interested in taking advantage of this option.

Gratuities not Included.