



Entrées

CANADIAN AAA ROAST BEEF (GF) (DF)

SLOW ROASTED INSIDE ROUND ENCRUSTED WITH A HOUSE-MADE SPICE BLEND FOR INCREDIBLE FLAVOR AND TENDERNESS. SERVED WITH DRIPPINGS AND SPICY HORSERADISH

DIJON + ROSEMARY CHICKEN (GF)

VELVETY DIJON BASED CREAM SAUCE BLANKETING OUR LOCALLY SOURCED FREE RUN CHICKEN BREAST WITH A TOUCH OF SLIGHTLY MINTY AND PEPPERY ROSEMARY

WILD CAUGHT SALMON (GF) (DF)

THE NOTABLY RICH FLAVOR AND FIRM TEXTURE IS ENHANCED EVEN MORE WITH A SUBTLY SWEET AND SAVORY WHITE BALSAMIC VINAIGRETTE OF BASIL AND LEMON

BBQ PORK SIDE RIBS (DF) (GF)

ST LOUIS STYLE CUT CURED IN OUR HOUSE-MADE RUB AND SLOW ROASTED

CANADIAN AAA NEW YORK STRIPLOIN (GF) (DF)

GRILLED ONSITE WITH A HOUSE-MADE SPICE BLEND FOR INCREDIBLE FLAVOR AND YOUR DEGREE OF DONENESS

PORTOBELLO MUSHROOM CAPS** (VG)

MARINATED TWENTY-FOUR HOURS AGO FOR AN INFUSED FLAVOR OF SMOKE AND SPICE

THREE CHEESE PASTA BAKE (V)

RICOTTA AND MOZZA FILLED TORTELLINI, TOMATO CREAM SAUCE BAKED WITH A SELECTION OF CHEESES

MAPLE GLAZED HAM (GF) (DF)

MAPLE AND SPICES CREATE A FESTIVE AROMATIC FEAST

ROASTED TURKEY (DF) (GF)

SAVORY BLEND OF ROSEMARY AND THYME INFUSED INTO THE JUICY MEAT OF THIS HOLIDAY FAVOURITE

SMOKY PORK TENDERLOIN (DF) (GF)

SLOW ROASTED AND SERVED WITH CHUTNEY

MAUI-STYLE BEEF RIBS (DF) (GF)

BEEF SHORT RIBS MARINATED IN A TANGY 'ALOHA' STYLE SAUCE AND GRILLED. GARNISHED WITH SCALLIONS