

Marinated Olives \$5

Frites with housemade jalapeno & lime salt
and shaved Manchego cheese \$6

Appetizers

While sampling our wine you may wish to enhance your experience by sampling one or more of our truly tantalizing appetizers. Find out why we call ourselves "The Tasting Room"!

Lamb Sliders \$15

Ground Ontario lamb, feta, green olive relish, spinach and black pepper mayo

* Chicken Satays \$15

Served with sweet chili, ginger soy and mojo dipping sauces

** Kalbi Kui \$15

Korean style short ribs grilled and served with a spiced cabbage slaw and sriracha aioli

Quinoa Zucchini Cake \$14

Quinoa, zucchini & charred pepper cake topped with chèvre cheese, Kalamata olives, rocket and a lemon-dill aioli

* Curry Mussels \$14

House made golden curry with fresh cilantro and lime

** Kung Pao Duck Drumettes \$14

Confit, crisped and tossed with a Kung Pao glaze served with crunchy slaw

* Scallops Wrapped with Bacon \$17

Served with a chili aioli

Tomato Bruschetta \$14

Toasted baguette with herb cream cheese, feta, roma tomatoes, red onion, garlic and fresh basil

** Asian Style Beef Tenderloin Tips \$17

Served with a soy-cilantro-ginger demi

Crab Cakes \$16

Served on a bed of Asian slaw with chili aioli

Lobster Lollipops \$18

Tempura battered lobster served with a coconut-lime dip with a sambal swirl for a touch of heat

** Seared Ahi Tuna Loin \$17

Served with mixed baby greens, black sesame vinaigrette, wasabi aioli and pickled ginger

Crab & Lobster Dip \$18

Lobster, crab & cream cheese served with toasted baguette

Manchego Cheese Plate \$16

Serano ham, Manchego cheese, jalapeno corn bread and cowboy candy, perfect for sharing!

Tuna Poke \$17

Marinated fresh tuna, sesame seeds, avocado and mango salsa on crispy wonton chips

Crispy Vegetable Spring Rolls \$11

Served with a sweet chili dipping sauce

* Beef Tenderloin Carpaccio \$14

Served RAW with parmigiano reggiano, arugula, horseradish cream, cayenne oil and grilled lemon

Kang's Fiery Pork \$18

Spicy marinated pork tenderloin served with a sesame-cilantro spaetzle

Arancini di Riso \$14

Deep fried risotto stuffed with mozzarella cheese and served with a spicy arrabiata sauce

Shrimp & Pork Dumplings \$14

Served with ponzu sauce for dipping

Garlic and Artichoke Dip \$15

Lots of garlic, artichokes and parmesan oven baked and served with toasted baguette

* Pan Seared Calamari \$14

Not deep fried, this calamari is pan seared and served with a green olive and charred tomato relish