

The 
Tasting Room
Bar & Bistro
Dinner Menu
Salads

Add chicken \$6, shrimp \$7 or salmon \$9

*** Mixed Baby Greens \$9**

Tender organic lettuce tossed in our apple cider vinaigrette

Caesar Salad \$11

Crisp romaine, creamy dressing, parmesan crostini and double smoked bacon

*** Beet & Chèvre Salad \$14**

Warm chèvre cheese, beets, and arugula drizzled with a local honey and walnut vinaigrette garnished with pickled golden beets

*** Pan Seared Scallop Salad \$22**

Field greens tossed in a roasted pear vinaigrette with blue cheese, candied pecans, tomatoes, Bermuda onion and cucumber

*** The Wedge \$14**

A crisp iceberg wedge with crumbled blue cheese, cherry tomatoes, diced red onion and crispy bacon drizzled with our homemade blue cheese dressing

*** Mediterranean Cobb Salad \$16**

Marinated feta cheese, artichokes, cherry tomatoes, Kalamata olives, hard-boiled egg and cucumber served with a white balsamic dressing

Main Selections

All selections excluding pasta and eggplant parmesan are served with your choice of roasted garlic mashed, jalapeno & cheddar pate potatoes, rice or oven roasted baby red potatoes and seasonal vegetables

*** Beef Tenderloin \$38**

Charbroiled 8 oz beef tenderloin served with a Roquefort butter and red wine demi

*** Grilled Ribeye \$42**

16oz Angus ribeye served with a chipotle compound butter and coated in our homemade rub

Crab and Lobster Stuffed Chicken \$30

Supreme of chicken served with a saffron cream

*** Garlic & Mushroom Chicken \$27**

Chicken supreme stuffed with mozzarella cheese, garlic, mushrooms and thyme served with a creamy parmesan sauce

Seafood Pasta \$28

Shrimp, mussels, blue crab, Atlantic salmon, julienne vegetables and dill in a Pernod cream

*** Atlantic Salmon \$28**

Pan roasted and served with a roasted red pepper, black olive and onion relish and creamy house tzatziki

Eggplant Parmesan \$20

Topped with zesty tomato sauce, fresh shaved pecorino and served with crisp, heritage blend greens

Beef Pappardelle Pasta \$22

Tender beef, garlic, red onion and arugula in a zesty tomato sauce finished with romano cheese

Catch of the Day Market Price
Chef inspired daily fresh fish selection

*** Maple-Bourbon Glazed Pork Tenderloin \$28**

Served with a bacon chili jam

*** Crispy Duck \$29**

Hoisin glazed and served with a sour orange jam

Dijon Herb Crusted 1/2 Rack of Lamb \$29

Served with a red wine jus

* Gluten free ** Less than 20ppm Gluten

All prices subject to HST