

The 
Tasting Room
Bar & Bistro
Dinner Menu
Salads

Add chicken \$6 or salmon \$8

*** Mixed Baby Greens \$8**

Tender organic lettuce tossed in our apple cider vinaigrette

Caesar Salad \$10

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

*** Beet & Chèvre Salad \$13**

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 \$13**

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 \$14**

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, creamy bacon & dill red potato salad, rice or oven roasted baby red potatoes and seasonal vegetables

*** Beef Tenderloin \$38**

Charbroiled 8 oz beef tenderloin served with a head of roasted garlic and a warm grilled lemon

*** Crispy Duck \$25**

Hoisin glazed and served with a sour orange jam

Crab and Lobster Stuffed Chicken \$28

Supreme of chicken served with a saffron cream

*** Piri Piri Chicken \$26**

Crispy skinned chicken supreme glazed with house piri piri sauce

*** Grilled Ribeye \$42**

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

*** Atlantic Salmon \$28**

Pan roasted and served with a green goddess tzatziki

Seafood Pasta \$26

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

Linguini Amatriciana \$19

With local smoked bacon, tomato, chilies, garlic and onion in a light tomato sauce, finished with shaved pecorino

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

*** Annatto Seared Pork Tenderloin \$26**

Served with a fennel slaw and a coconut caramel jus

Eggplant Parmesan \$19

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

*** Tandoori spiced 1/2 Rack of Lamb \$28**

Served with a tahini and mint crema and natural reduction

* Gluten free ** Less than 20ppm Gluten

All prices subject to HST