

The   
**Tasting Room**  
Bar & Bistro  
**Dinner Menu**  
**Salads**

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

**\* 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 \$15**

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 pave 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 \$26**

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

**\* Five Spice Pork Tenderloin \$28**

Served with a rum raisin sauce

**\* Crispy Duck \$28**

Hoisin glazed and served with a sour orange jam

**Dijon Herb Crusted 1/2 Rack of Lamb \$28**

Served with a red wine jus

\* Gluten free \*\* Less than 20ppm Gluten

All prices subject to HST