



entrée

ROASTED PROVIMI VEAL STRIPLOIN

brandy sauce, seasonal vegetables, blue cheese stuffed potato

-41-

SAUTÉED SHRIMP WITH FENNEL

toasted orzo risotto, fresh herbs, confit garlic, dried tomato

VEGETARIAN OPTION

-26-

ROASTED BREAST OF ORGANIC CHICKEN

charred cauliflower with barley grits, smoked cheddar cheese, sautéed apples & grape sauce

-26-

BUTTERNUT SQUASH GRATIN

hazelnut gremolata, arugula pesto, basil, foraged mushroom, nutmeg butter, side artisanal greens

VEGETARIAN

-21-

PAN SEARED ATLANTIC SALMON

braised lentil & zucchini cassoulet, vermouth caper sauce

GLUTEN FREE

-29-

HAMILTON CLUB BURGER

half pound, house made brioche, hand cut fries, your choice of topping:
vintage cheddar, bleu cheese, caramelized onions or roasted mushrooms

GLUTEN FREE OPTION

-19-

AAA GRILLED ONTARIO BEEF

mushrooms, roasted cauliflower, twice baked potato

GLUTEN FREE

6OZ TENDERLOIN -34-

8OZ STRIPLOIN -34-

10OZ RIBEYE -45-

starter

IN-HOUSE SMOKED SALMON

blue potato, capers, red onion

micro celery hearts, house made chips

GLUTEN FREE

-21-

FARMER'S CHOP SALAD

green cabbage, grapes, radishes, beets

cherry tomatoes, scallions, cucumber, corn

roasted butternut squash, edamame, feta cheese

basil, parsley, champagne vinaigrette

GLUTEN FREE/VEGETARIAN

-17-

ROMAINE HEARTS

parmesan cheese, herbed croutons, bacon

signature caesar dressing

GLUTEN FREE OPTION/VEGETARIAN OPTION

-14-

PANZANELLA SALAD

local tomatoes, roasted squash, olives, pan fried bread

pickled onion, pumpkin seeds, fresh basil dressing

GLUTEN FREE OPTION/VEGETARIAN

-16-

COBB SALAD

grilled chicken, romaine hearts,

egg, tomato, blue cheese

avocado, bacon, tangy dressing

GLUTEN FREE/VEGETARIAN OPTION

-19-

ARTISANAL MIXED GREENS

in-house blend, crudite, garnishes,

white balsamic dressing

GLUTEN FREE

-11-

ADD PROTEIN TO ANY SALAD

BEEF -9-

CHICKEN -7-

SALMON -7-

SHRIMP -3-

share

BEEF TARTAR

quarter pound aaa ontario beef

chives, shallot, quail egg, capers, buttered toast

GLUTEN FREE OPTION

-24-

FISH TACOS

3 lightly fried whitefish tacos, tangy napa slaw

house pickle remoulade, lemon, fresh herbs

VEGETARIAN OPTION

-16-

CRISPY FRIED CALAMARI

salt and pepper seasoned, garlic sauce

spiced pepper garnishes

-15-

DUCK CONFIT SPRING ROLLS

orange tamari sauce

-15-

FRIED BUTTERMILK ONION RINGS

smoked paprika aioli

VEGETARIAN

-9-

TRUFFLE FRIES

hand cut, parmesan reggiano

GLUTEN FREE/VEGETARIAN

-9-

CHARCUTERIE BOARD

bresaola, genoa salami

soppressata, capicola, prosciutto

ask about our selection of artisanal cheese

bread crisps, spiced chutney

GLUTEN FREE OPTION

-21-

GRILLED SHRIMP

with pineapple relish, by the piece

GLUTEN FREE

-3-