



Thanksgiving

Saturday Oct. 12 & Sunday Oct. 13

APPETIZERS

Maple-Roasted Butternut Squash Soup \$13

Autumn butternut squash, parsnip chips, crème fraiche

Pear Balsamic Salad \$21

Pear tossed in a zingy balsamic dressing and set atop organic mixed greens, candied walnuts and dried cranberries

Fresh Figs & Baked Brie \$23

Roasted pistachios, cranberry compote, crostini

ENTRÉES

Roasted Ontario Turkey Breast \$44

Whipped potatoes, roasted root vegetables, sage stuffing, cranberry sauce, turkey gravy

Mustard Seed-Encrusted Prime Rib | 8oz \$59 | 10oz \$65

Whipped potatoes, roasted root vegetables, Yorkshire pudding, demi-glace

Northfork Bison Striploin \$64

Grilled 10oz steak served with smashed rosemary potatoes, roasted root vegetables, red wine & cranberry demi

Corn-Crusted Georgian Bay Pickerel \$51

Fennel slaw, fried mixed tubers, dill & caper white wine cream sauce

Mushroom & Green Bean Casserole \$43

Over thyme and cherry-tomato risotto, crispy onions (vegan, gluten-free)

DESSERTS

Pecan Crumble Pumpkin Pie \$14

Decadent Vegan Carrot Cake \$14

Chocolate & Beetroot Crème Brûlée \$14

