



Date Night Special Menu

Fridays from 5:00 PM - 10:00 PM | \$139 Per Couple

Enjoy One Shared Appetizer, One Main Course Per Guest, One Shared Dessert, and One Bottle of Selected Wine

APPETIZERS (CHOOSE ONE)

Wedge Salad (GF)

Smoked Cheddar, Cherry Tomato, Shaved Radish, Hard Boiled Egg, Lardon

Caesar Salad (GFO)

White Anchovy, Double Smoked Bacon, Garlic Crouton, Shaved Parmesan, Buttermilk Dressing

Ontario Burrata (V, GFO)

Caramelized Apricot Jam, Arugula, Toasted Hazelnuts, Aged Balsamic, Ciabatta

4-Piece Shrimp Cocktail (GF) | +\$10

Cocktail Sauce, Sliced Lemon

MAINS (ONE PER GUEST)

Autumn Mushroom Linguine (V, GFO)

Shaved Pecorino, Brown Butter Crumb, Truffle Cream

Roasted Squash Risotto (V, GF)

Garlic Whipped Ricotta, Toasted Walnuts, Crispy Sage

Pan Seared Atlantic Salmon (GFO)

Roasted Sweet Potato, Brussels Sprouts, Maple Soy Butter

Chicken Parmesan (GFO)

Roasted Garlic Tomato Sauce, Mozzarella, Linguine Pomodoro

NOTL! Burger (GFO)

Beef Short Rib & Chuck Patty, Bacon, American Cheese, Lettuce, Tomato, Dill Pickle, Garlic Aioli & Hand Cut Frites

Roasted Ontario Beef Tenderloin (GF) | +\$25

Crushed Fingerling Potato, Green Beans, Sauce Bordelaise

DESSERTS (CHOOSE ONE)

Caramelized Apple 'Cheesecake' (V, GFO)

Whipped Cream Cheese, Graham Cracker Crumb, Toasted Walnuts, Brown Sugar Ice Cream

Dark Chocolate Crèmeux (V, GF)

Raspberry Sorbet, White Chocolate Crumb

Sticky Toffee Pudding (V)

Rosemary Salted Caramel, Candied Ginger Ice Cream

ENHANCEMENTS

Truffle & Parmesan Frites +\$16 | Garlic Shrimp - 2 Pieces +\$28 | Seared Scallops - 2 Pieces +\$39

Vegetarian (V) | Vegan (VV) | Gluten Free (GF) | Gluten Free Option Available (GFO)

Please inform your server of any dietary restrictions or allergies

Thank you for joining us. We hope you enjoy your experience.