

APPETIZERS

CHEESE AND CHARCUTERIE BOARD	20
CHORIZO SMOKED SAUSAGE, TWO DAILY FEATURE LOCALLY SOURCED CHEESES, HOUSE MADE BLUEBERRY SAISON MUSTARD AND CROSTINI	
CAB FRANK QUITTING TIME SWEET LEAF	
TEMPURA CAULIFLOWER	12
SOYA, GINGER, GREEN ONION AND CARROT	
QUITTING TIME	
MUSHROOM RISOTTO CROQUETTE	13
PANKO BREADED AND SERVED WITH GARLIC AIOLI	
CUREMAN'S CHARD	
PICKLED CANDY BEET & RED ONION SALAD	12
SPRING MIX, CARROT, SHAVED ASIAGO, PARSNIP CHIP WITH LAVENDER AND CHIVE VINAIGRETTE	
HORSE & BOAT BROKEN NEEDLE	
FRESH CUT FRENCH FRIES	5
HARVEST PARTY WHITE	
CLASSIC POUTINE	14
JENSEN CHEESE CURDS AND GRAVY	
STICK SHAKER	

ENTRÉES

ALMOND PESTO LINGUINE	18
GRILLED SEASONAL VEGETABLES, OVEN DRIED TOMATO, PARMESAN AND PARSNIP CHIP	
SPARKS	
BUTTER BASTED CHICKEN BREAST	26
SWEET PEA AND LEMON RISOTTO, ROASTED GARLIC, PARMESAN AND PEA SHOOT	
CUREMAN'S CHARD	
LAKE ERIE PERCH TACO	3 for 15/5 for 21
PANKO BREADED, FLOUR TORTILLAS, RED PEPPER AND MANGO SALSA, RED CABBAGE SLAW AND LEMON AIOLI	
HORSE & BOAT	
WOOLLEY'S BRAISED LAMB	36
RATATOUILLE, BLACK OLIVES AND DEEP-FRIED CAPERS	
PRIME	
PAN SEARED 6OZ RIBEYE	28
ROASTED FINGERLING POTATO, WILTED SWISS CHARD, CASHEWS AND RED WINE JUS	
STRIP ROOM	
GOURMET BURGER	19
ROASTED RED PEPPER, GOATS CHEESE, BABY ARUGULA AND BALSAMIC AIOLI ON GOOD BREAD COMPANY BUTTERMILK BUN	
CHOICE OF GARDEN SALAD OR FRENCH FRIES	
CAB FRANK	

DESSERT

VANILLA CHEESECAKE	9
SEASONAL FRUIT COMPOTE	
SWEET LEAF	
COOKIE TRIO	8
PEANUT BUTTER DARK CHOCOLATE CHUNK	
OATMEAL MILK CHOCOLATE CHUNK	
SUGAR COOKIE	
CHENIN BLANC	