

## Appetizers

Crispy Calamari .....	13
<i>Flour dusted, chipotle aioli and lemon</i>	
Antipasto Plate .....	15
<i>Cured meats, premium cheeses, pickled vegetables, nuts and fruit, served with crostini</i>	
Meze Trio .....	14
✓ Tomato bruschetta, roasted garlic hummus and hot pepper jelly served with baked pita wedges	
Roasted Beef Bone Marrow .....	16
<i>Oven roasted beef shank, garlic butter, fresh thyme and grilled crostini</i>	
Hot Baked Cheddar Dip .....	12
<i>Creamy sharp cheddar, caramelized onion and pickled jalapenos, served with pita wedges</i>	

Grilled Brie .....	15
<i>Double cream brie, balsamic red onion jam, pecans and grilled crostini</i>	
Duck Wings .....	14
<i>Flour dusted and fried, sauce choice of butter buffalo or sweet chili or maple roasted garlic</i>	
Dukkah Lamb Lollipops .....	15
GF Three chops, grilled medium rare, spice, seed and nut crusted with mint pesto	
Curry Chickpea Bruschetta .....	10
<i>Garlic cream cheese, chickpeas, spinach and red curry on toasted baguette</i>	

## Soup and Salads

*Add a grilled chicken breast . . . . 5 Or a shrimp skewer . . . . 8*

GF ✓ Cumin Lentil Soup .....	5
<i>Hearty and earthy, topped with crispy onions</i>	
Caesar .....	Small...7 Large...10
<i>Romaine lettuce, croutons, bacon, house made garlic dressing and parmesan cheese</i>	
Greek Salad .....	Small...8 Large...11
<i>Romaine lettuce, cucumber, tomato, kalamata olives, red onion, double cream feta and herb vinaigrette</i>	
Roasted Root Quinoa Salad .....	12
✓ Roasted squash, sweet potatoes, carrots, GF lemon, chilled quinoa, arugula and beet pesto	

French Onion Soup .....	7
<i>Caramelized onions, rich sherry beef broth, croutons and asiago cheese</i>	
Garden Salad .....	Small...5 Large...8
<i>Romaine lettuce, cucumber, tomato, red onion, fresh sprouts and herb vinaigrette</i>	
Flat Iron Wedge Salad .....	22
GF Romaine, 8oz. of medium rare sliced steak, tomatoes, crumbled blue cheese, bacon and creamy dressing	

## Steaks

New York Strip Loin, 10 oz. ....	29
Strip Loin Jr., 7 oz. ....	22
Rib-eye, 12 oz. ....	30
Bacon-Wrapped Filet, 8 oz. ....	32
Steak and Shrimp .....	40
<i>Your choice of steak cut, served with jumbo garlic shrimp</i>	
Steak and Lobster .....	44
<i>Your choice of steak cut, served with a 6oz. Atlantic lobster tail</i>	

*Add sautéed mushrooms...4 Caramelized onions...3 Brandy peppercorn sauce...4*

## Mains

Seafood Linguini .....	26
<i>Lobster tail, garlic shrimp, baby scallops, creamy rosé sauce and fresh sprouts, served with garlic bread</i>	
Flat Iron Steak .....	22
<b>GF</b> Grilled medium rare and sliced, herb butter, served with choice of potato and seasonal vegetables	
Grilled Chicken Puttanesca .....	22
<b>GF</b> Supreme cut, cherry tomato olive sauce with garlic and capers, served with seasonal vegetables and rosemary roasted potatoes	
Duck Leg Confit .....	18
<b>GF</b> Slow cooked confit, button and portobello mushroom sherry sauce served with rosemary roasted potatoes	
Braised Asian Short Ribs .....	23
<b>GF</b> 12oz. beef short ribs, dark sesame ginger sauce and scallions served with couscous pilaf	
Harvest Fettuccine .....	16
<b>V</b> Roasted root vegetables, zucchini, white wine, sage brown butter, shaved parmesan and pecans	

## Burgers

El Fuego .....	16
<i>Jalapeño bacon, pepper jack cheese, lettuce, tomato, caramelized onions and chipotle aioli</i>	
Monday Burger .....	14
<i>Beef patty, lettuce, tomato and caramelized onions. Add smoked bacon or cheddar cheese.....2</i>	
Mozzarella Fritti .....	15
<i>Beef patty, deep fried mozzarella, marinated tomatoes, fresh basil and sundried tomato aioli</i>	
The Greek .....	15
<i>Balsamic red onion jam, double cream feta, arugula and roasted zucchini bacon aioli</i>	

Manitoulin Whitefish & Chips .....	17
<i>Beer battered and panko crusted whitefish, fresh cut fries, coleslaw and homemade tartar sauce</i>	
Twin Lobster Tails .....	44
<b>GF</b> Two 6oz. lobster tails, herb garlic butter, served with rice quinoa pilaf and seasonal vegetables	
New Zealand Rack of Lamb .....	30
<i>Oven roasted, frenched three quarter rack, red wine mint sauce, mashed potatoes and seasonal vegetables</i>	
Grilled Atlantic Salmon .....	22
<b>GF</b> Honey sriracha glaze, roasted cashews and scallions, served with seasonal vegetables and rice quinoa pilaf	
Beef Bourguignon .....	20
<b>GF</b> Slow braised beef, pearl onions, merlot thyme sauce, served with garlic mashed potatoes and seasonal vegetables	

Portobello Burger .....	12
<b>V</b> Grilled portobello cap, red peppers, caramelized onions, tomato, lettuce and sesame seed sauce	
Beet Chicken .....	14
<i>Roasted squash, arugula, grilled red pepper, beet sunflower pesto and mozzarella cheese</i>	
Durham Street Heat .....	16
<i>Jalapeno bacon, butter buffalo sauce, lettuce, tomato, hot pepper jelly, scotch bonnet aioli</i>	

Our homemade burgers are hand formed into 7oz. patties from beef ground in-house. We use only fresh top sirloin and grill it from medium-rare to well-done. All burgers are served with your choice of soup, fries or salad.

**GF** Gluten Free buns are available.