

# HOLIDAY FEATURE

## MENU

### - 3 COURSES -

CHOICE OF STARTER ♦ STEAK & LOBSTER ROCKEFELLER ♦ RUM & EGGNOG CRÈME BRÛLÉE

**\$47** /person

Items are also available à la carte.

#### STARTERS

##### AUTUMN MEDLEY SALAD

Butternut squash purée, golden beets, baby kale, granny smith apple, pickled red onion, crumbled goat's cheese, sun-dried cranberries, candied pecans, sherry vinaigrette

À LA CARTE 9.95



##### SMOKED SALMON FLATBREAD

Crispy capers, lemon, Bermuda onion, horseradish cream

À LA CARTE 11.95



#### MAIN

##### STEAK AND LOBSTER ROCKEFELLER

7oz Ontario corn fed top sirloin, 4oz Atlantic lobster tail, hollandaise, sautéed spinach, applewood bacon, red wine demi-glace

À LA CARTE 39.95



#### DESSERT

##### RUM AND EGGNOG CRÈME BRÛLÉE

Creamy custard, caramelized sugar, gingerbread crumble

À LA CARTE 7.95



#### SUGGESTED PAIRINGS



##### Mission Hill Pinot Gris

5oz 10.25 8oz 15.25 BOTTLE 52



##### Wolf Blass Yellow Label Cabernet Sauvignon

5oz 9.95 8oz 14.95 BOTTLE 46



##### Muskoka Harvest Ale

473mL 7.00



##### Serenissima Prosecco

5oz 7.95 BOTTLE 32