

APPETIZERS**REBEKAH'S CAESAR 15***Crisp romaine, croutons, smoked lardons, padano, shaved hard boiled egg, frico***MELON & PROSCIUTTO SALAD 17***Bitter greens, cantaloupe, watermelon, prosciutto, parmesan, slivered almonds, sherry vinaigrette***OCTOPUS 23***Grilled Fremantle Octopus, roasted potatoes, fennel, chorizo, Calabrian hot peppers***ANTIPASTO FOR ONE OR TWO 13 or 25***A selection of cured meats, aged cheese, pickled vegetables, baked olives, nuts, w/house made crostini***ARANCINI 18***Arborio rice, leek, watercress + pea arborio rice, leek cream, crispy pancetta, roasted garlic oil***BRUCE COUNTY BRUSCHETTA WONTONS 20***Tomatoes, onions, bell peppers, Calabrian hot peppers, zucchini, basil goat cheese crema, mozzarella, balsamic***MUSSELS 19***Leek cream, snap peas, tomato, watercress, garlic, w/toasted baguette***BURRATA 20***Tomatoes, peach chutney, honey, slivered almonds, mint, w/toasted baguette***PESTO CHICKEN SLIDERS 18***Chicken cutlet, mozzarella, pesto, roasted red peppers, arugula***STONE BAKED FLAT BREADS** (Please ask your server for crispy thin & gluten free crust options)**PROSCIUTTO, BALSAMIC ONION & PEAR 24***Caramelized balsamic onions, gorgonzola, pear, prosciutto, arugula***STELLA'S PICKLE PIE 24***Dill cream, pickles, cup + char pepperoni, smoked summer sausage, dill aioli, fresh dill, parmesan***BACON CHEESEBURGER 25***Homemade burger sauce, house ground beef, smoked bacon, cheddar, tomato, pickles, onion, topped w/shredded lettuce***STEAKHOUSE PIE 26***Shaved steak, whipped horseradish butter, mozzarella, charred onions, mushroom, gorgonzola***FRESH VEGGIE PIE 24***Tomato sauce, mozzarella, onions, tomato, olives, spinach, slivered almonds, topped with goat cheese**Please inform us of any food allergies**We are not a nut free facility. Items may be exposed to nuts.*

PASTA (*Gluten Free or Vegetarian options available*)**SHORT RIB TAGLIATELLE 29***Black garlic beef demi-glace, butter, cherry tomatoes, spinach, goat cheese***SPINACH FETTUCCINE 26***Roasted chicken, mushrooms, spinach, basil pesto, chicken demi-glace, pine nuts***RICOTTA GNOCCHI 27***White wine veal bolognese, pancetta, rosemary, thyme***SEAFOOD SPAGHETTI 28***Arrabbiata sauce, marinated shrimp, mussels, spinach, Italian breadcrumbs***THREE CHEESE BAKED MANICOTTI 26***Ricotta, mozzarella, parmesan, basil pomodoro, Italian breadcrumbs***SUMMER SQUASH 26***Zucchini noodles, lemon butter, snap peas, cherry tomatoes, basil, bell peppers, almond gremolata***MAIN ENTRÉES****12 OZ 21 DAY DRY AGED RIBEYE 54***Black garlic potato pavé, roasted parmesan asparagus, green beans, brandy peppercorn demi-glace, charred shallot***6 OZ B.F.D BURGER 28***Fresh ground ribeye, fried egg, Canadian bacon, fried potato hash, scotch bonnet ketchup***BRAISED LAMB SHANK 41***Miso butter cauliflower purée, purple cabbage, green beans, fine chives***BALSAMIC PEACH PORK TOMAHAWK 38***Roasted potato, balsamic peaches, green beans, gorgonzola, slivered almond***SEAFOOD OF THE DAY MARKET PRICE***Fish or seafood when available and always fresh. Ask your server for details on seafood ntree features***ADD ONS***garlic bread with cheese 1 or 2 **6 or 10****garlic & thyme mushrooms **7****cajun black tiger shrimp **11***

Exec. Chef KEAN SAGLOSKI Sous. Chef KAILEIGH DOTTORI

Proprietors: STEVEN & BARB HARRIS | 519.389.5977

*Local Canadian products are sourced where available such as Down North Garlic, New Life Farms, Hi-Berry Farms, Hoof'n It Butcher, Produce Plus, Ontario VQA Wineries & Craft Breweries*