

APPETIZERS**CAESAR SALAD | 16**

Crisp romaine, croutons, smoked lardons, padano, shaved hard boiled egg, parmesan frico

FRIED OCTOPUS | 24

Zucchini cream, confit Down North garlic + cherry tomato, New Life micro lemon balm

BAKED MUSHROOMS | 15

Spinach, ricotta, pecorino, sun-dried tomato stuffing, truffled mushroom emulsion

ANTIPASTO FOR 1 OR 2 | 13 or 25

A selection of cured meats, aged cheese, pickled vegetables, baked olives, nuts, crostini

WINTER SALAD | 17

Spinach, salt roasted beets, grilled radicchio, pumpkin, candied pumpkin seeds, cranberry, gorgonzola maple dijon vinaigrette

HENRY'S COLOSSAL SHRIMP COCKTAIL | 21

Citrus poached shrimp, caper seafood sauce, candied lemon rind, New Life micro arugula salad

MINI ARANCINI | 18

Bison ragu stuffed rice balls, buttered green pea, pomodoro, pecorino

BISON CHILLI CHEESE WONTONS | 20

Nacho style wontons, bison and dark chocolate chilli, jalapeño, pickled onion, aged cheddar, scallion

CRAB BOMBS | 19

Lump crab, sweet bell pepper, Italian bread crumb, egg yolk, pecorino, parsley, chilli honey glaze, wonton chips

STONE BAKED PIZZA *(Please ask your server for crispy thin + gluten free crust options)***PROSCIUTTO, BALSAMIC ONION + PEAR | 24**

Caramelized balsamic onions, gorgonzola, pear, prosciutto, New Life micro arugula

SPICY DILL PICKLE | 24

Roasted garlic + dill cream, mozzarella, pickles, cup + char pepperoni, Calabrese salami, dill aioli, fresh dill, parmesan

BARBECUE CHICKEN + PINEAPPLE | 26

Pizza sauce, mozzarella, roasted pineapple, barbecue chicken, pickled onion, parsley, lime zest

PEPPERONI, BACON, HOT HONEY | 25

Pizza sauce, mozzarella, pepperoni, bacon, whipped hot honey ricotta, basil pesto

POTATO | 25

Garlic butter, mozzarella, smoked duck breast, sliced potato, gorgonzola, radicchio, rosemary truffle honey



Please inform us of any food allergies

We are not a nut free facility. Items may be exposed to nuts.

HOMEMADE PASTA ENTRÉES *(Gluten Free or Vegetarian options)***PAPPARDELLE CARBONARA | 27***Smoked duck breast, peas, sautéed radicchio, pecorino, egg yolk, parsley***SPINACH FETTUCCINE | 26***Roasted chicken, mushrooms, spinach, basil pesto, chicken demi-glace, pine nuts***FARFALLE | 27***Bison + pancetta bolognese, ricotta, crispy sage***BEETROOT AGNOLOTTI | 28***Dill ricotta filling, braised cabbage in tomato broth, pork, shredded beet, sour cream, fresh dill***RICOTTA GNOCCHI | 28***Crab dip inspired cheese sauce, butter poached bay scallop, parsley, crispy wonton, sesame seed, nori***LASAGNA | 25***Cremini, oyster mushroom, leek, Swiss cheese, soy + miso béchamel, leek dust***MAIN ENTRÉES****12 OZ DRY AGED RIBEYE | 56***Truffle potato gratin, broccolini, carrot, rosemary jus, crispy onions***GARLIC PARMESAN TRUFFLE BURGER | 28***Freshly ground ribeye, black truffle Monterey Jack cheese, sautéed mushrooms + roasted garlic, spinach, tomato***8 OZ BISON STRIPLOIN | 48***Black garlic salt, seared radicchio, apple + Prosecco puree, roasted pear, cranberry***STUFFED CHICKEN SUPREME | 36***Sun-dried tomato, ricotta + basil stuffed chicken, Swiss cheese creamed spinach, roasted fingerling potato, chilli oil***SEAFOOD OF THE DAY | MARKET PRICE***Fish or seafood feature changes daily***ADD ONS***Garlic bread w/ cheese 1 or 2 / **6 or 10****Garlic + thyme mushrooms / **8****Cajun colossal black tiger shrimp / **15***

Exec. Chef KEAN SAGLOSKI + Sous. Chef KAILEIGH DOTTORI

Proprietors: STEVEN + BARB HARRIS | 519.389.5977



Local 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