

APPETIZERS & SALADS

PIPING HOT SOUP OF THE DAY	9
FRENCH ONION SOUP Gruyere Cheese, Brioche Toast	10
TEMPURA BATTERED CAULIFLOWER / V Hoisin & Chili Sauce, Toasted Sesame, Green Onion	13
CAESAR SALAD / GFO VO Hearts of Romaine, Kale, Pancetta Bacon, Garlic Crostini, Shaved Parmesan, Roasted Lemon Caesar Dressing	16
ANGUS GLEN WINTER MISTA SALAD / GF VG Butternut Squash, Dried Cranberries, Candied Walnuts, Apple Cider & Honey Vinaigrette	18
WARM BARLEY & COUSCOUS SALAD / V Charred Broccoli, Mixed Mushrooms, Roasted Beets, Goat Cheese, Truffle Shallot Emulsion	19


DESSERT

ANGUS GLEN HONEY INFUSED WARM ENGLISH TOFFEE PUDDING Biscotti, Caramel Sauce, Vanilla Ice Cream	12
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GF	Gluten Free
GFO	Gluten Free Option Available
V	Vegetarian
VO	Vegetarian Option Available
VG	Vegan
VGO	Vegan Option Available
HALAL	All dishes are available Halal, except Pork Ribs. Please speak to your server, while placing the order.

MAINS

HEARTY BUDDHA BOWL / GF VG Quinoa and Wild Rice, Roasted Butternut Squash, Five Spice Tofu, Chickpeas, Purple Cabbage, Cherry Tomatoes and Carrot Ginger Dressing	18
CLASSIC ALL BEEF BURGER / GFO VGO 6 oz Hand Made Beef Patty, Brioche Bun, Chipotle Mayo, Lettuce, Tomato, Pickle, Onion Confit and Cheddar Cheese <i>Served with your choice of Fries, Salad or Soup</i>	16
CLASSIC IMPOSSIBLE BURGER / GFO VGO 6 oz Impossible Patty, Brioche Bun, Chipotle Mayo, Lettuce, Tomato, Pickle, Onion Confit and Cheddar Cheese <i>Served with your choice of Fries, Salad or Soup</i>	16
CRANBERRY FOCACCIA GRILLED CHEESE / V Fig Jam, Caramelized Onion, Brie <i>Served with your choice of Fries, Salad or Soup</i>	15
LAMB RAGOUT TAGLIATELLE PASTA / GFO Red Wine Sugo Sauce, Pecorino Romano•	29
HONEY & DIJON GLAZED ONTARIO HALF HEN Roasted Fall Vegetable, Roasted Garlic Mashed Potatoes, Harvest Sage Jus / GFO	32
MISO GLAZED BLACK COD / GFO Charred Garlic & Sesame Box Choy, Black Venus Rice	38
8OZ BEEF TENDERLOIN / GFO Fondant Potatoes, Grilled Asparagus, Peppercorn Jus	39

 Our chefs are truly sustainable minded and believe in using ethically sourced and locally grown ingredients, whenever and wherever possible. Please feel free to speak with our Chefs directly for further information.

Auto Gratuity of 18% will be applied to parties of 8 or more people.