

THE Parlour

APPETIZERS

Demitasse of LOBSTER BISQUE \$6

A SALAD OF MIXED GREENS and seasonal vegetables tossed with a soya balsamic vinaigrette \$8

TENDER ESCARGOT gently baked in a rich beef broth, garlic and herbs with toasted baguette

Small (6) \$10 Large (12) \$13 Add cheese \$2

SPICY CHILLED GAZPACHO with lime-coriander Sorbet \$8

LOBSTER AND MANGO SALAD of young spinach & our poppyseed dressing \$15

VIETNAMESE SPRING ROLLS with mixed vegetables and herbs \$9

wrapped in rice paper served with a peanut dipping sauce

CAESAR SALAD with WARM BACON LARDONS, crostini & grated fresh parmesan \$10

LOCAL LYNDON FARMS SMOKED TROUT with carrot salad & horseradish cream \$13

KUNG PAO SWEETBREADS, spicy sautéed sweetbreads \$12 with sweet peppers, nappa cabbage & roasted peanuts

GASTROPUB INSPIRED ENTREES

A generous portion of our BEER BATTERED COD with English cut fries, Parlour coleslaw & our house tartar sauce \$16

Our house made 8 OZ SIRLOIN BEEF BURGER charbroiled with crispy bacon, old cheddar & fries \$15 add caramelized onions or sautéed mushrooms \$2 each

SPICY THAI NOODLES with stir-fry vegetables in a spicy Thai coconut milk sauce \$16

add tofu, chicken or shrimp \$6

GENERAL TSAO, a spicy marinated chicken served over a bed of Asian noodles & stir-fry vegetables \$23

Our OWN CORNED BEEF BRISKET with boiled new potatoes, braised cabbage, glazed carrots & VAN'S OF DELHI mustard \$21

RED WINE BRAISED SHORT RIB POUTINE with vegetables, local BRIGHT'S OF SHAKESPEARE old cheddar & mozzarella over our fresh cut fries \$19

CHEF'S INSPIRATIONS

ROAST SUPREME of CHICKEN with bubble & squeak and a mushroom truffle jus \$25

PORK BELLY CONFIT with creamy polenta, seasonal vegetables and fennel pickles \$22

DRY RUBBED DRY AGED STRIPLOIN with thyme scented roasted potatoes, seasonal vegetables and a 12 year balsamic and olive oil drizzle \$29

LAKE HURON WHITEFISH TAGINE with tomatoes \$23
and carrots served on a bed of cous cous

SEARED BEEF TENDERLOIN with vegetable risotto, cool roasted Shitakes, barbecued onions and basil oil \$29

CAMPERDOWN FARMS LAMB TRIO with ROAST LEG, \$32

GRILLED CHOP AND GARLIC SAUSAGE with rosemary mashed potato, wilted greens and a Sherry Vinegar reduction

DESSERTS

All made in house \$10

WARM FLOURLESS CHOCOLATE GANACHE cake with house made chocolate gelato and raspberry sauce

Lemon and fresh berry TRIFLE

CAPPUCCINO BRULEE with assorted cookies

OUR FAMOUS PAVLOVA with raspberry sauce, lemon sauce, whipped cream and sugared almonds

WARM APPLE CRISP with vanilla ice cream

NEW YORK STYLE CHEESECAKE with whipped cream & choice of sauces:

Chocolate—Raspberry—Butterscotch

If any part of your dining experience is not to your satisfaction, please give us the opportunity to address any concerns.