

DINNER

APPETIZERS

SEASONAL SOUP OF THE DAY

RC CHOWDER

Lobster stock, sustainable seafood and double smoked bacon

BEEF CARPACCIO

AAA tenderloin, bone marrow mayo, pickled garlic scapes and arugula

TUNA CRUDO

Pistachio, rhubarb, and lemon

BURRATA

Tomatoes, basil, garlic and balsamic

MAIN COURSE

LING COD

Mixed beans, sorrel, green tomato, and cucumber

ONTARIO LAMB

Black garlic and almond-crusted lamb loin, braised lamb shoulder, peas and mint

LOCAL BEEF

Chefs choice cut, seasonal local veg and garlic crusted potatoes

CHICKEN

Local organic chicken breast, truffle stuffing, vine tomatoes, radish and scallion

CORN RISOTTO

Charred corn, arborio rice, pickled onions and garlic scapes

**ADD ½ LOBSTER*

Our Local Producers:

Broadwood Farms, Acorn Creek, Enright Farms, Mariposa Farm & Burt's Greenhouses

Please note that food allergy reactions are entirely unpredictable.

Even if you've only ever had mild symptoms in the past, the next reaction might be severe, please advise your server prior to ordering if you have allergy restrictions.