



## All Day Menu

Soup du Jour \$6

Club Velvet Lobster Bisque \$10

Simply Green Organic Californian Baby Leaf Salad with House Dressing \$6

3 Egg Omelette with Bocconcini, Bacon and a Tomato Oregano compote served with Boston Lettuce, Potato Latke and Toast \$11

Open Faced Vodka Smoked Atlantic Salmon Sandwich with Capers, Bermuda Onions and Cream Cheese on Double Dark Rye served with Crudité and Stilton Dip \$11

"The Club": Turkey, Tomato, Boston Lettuce, Bacon and Fried Egg on Multigrain Bread served with Crudite and Stilton Dip \$11

Cajun Catfish Remoulade with Boston Lettuce served on a Demi Baguette \$12

**Today's Sandwich Plate:** see daily specials menu, includes Soup du Jour or Green Salad \$12

**Share a Side (or not!):** Club Frites with Dijon Mayonnaise \$4

Handmade chips with Stilton Dipping Sauce \$4

### **Home Made Dessert**

Apple Pie à la Mode or with Cheddar Cheese \$8

Fresh Berries Chantilly \$9

Selection of Ice Cream: Madagascar Vanilla, Chocolate, Pistachio \$5.50

Selection of Sorbets: Mango, Raspberry, Champagne, Cassis \$5.50

Cheese Plate: Stilton, Brie, Oka, Old Cheddar and Chèvre served with Grapes and Carr's Water Crackers \$14

Coffee/Tea \$1.75, Espresso/Cappuccino \$2.50



## Fall Lunch Prix Fixe \$25

### **Appetizers**

Hot Roasted Mini Potato Salad with Prosciutto, Feta and Mint  
 Black Tiger Shrimp sautéed with Garlic and Almonds flambéd with Pernod  
 Vegetable Strudel served with a Lime Soya Vinaigrette

### **Mains**

Roasted Ontario Pickerel Fillet seasoned with Smoked Paprika and served with White Kidney Beans  
 Angus Beef Striploin Sandwich served with Club Frites or Mesclun Green Salad  
 Sicilian Lemon Gnocchi in an Autumn Mushroom Cream Sauce

### **Dessert**

Chef's Pumpkin Pie  
 Floating Island with Crème Anglaise and Fresh Berries

### **Coffee/Tea**

(if chosen separately, appetizers are \$7, entrée \$13, dessert \$8)

### **FEATURED WINES BY THE GLASS**

#### ***Sparkling***

	<u>½ Ltr Carafe</u>	<u>5oz Glass</u>
C1 Eric Bordelet Organic Sydre Doux (Sparkling Cider) New Feature: During the 1980s Éric Bordelet was one of the most influential figures in the Parisian wine scene, as he spent several years at the helm of the wine program at the illustrious Michelin Three Star restaurant of l'Arpège in Paris. He has since raised cider to a new level at his estate 120 miles west of Paris. He has applied the philosophy and technique of fine winemaking to cider production using old trees in the way that vintners use old vines. Many of his trees are heirloom varieties. This cider is beautiful as an aperitif but also terrific with appetizers. 3% alcohol.	n/a	\$5
W112 Freixenet Cordon Negro (Spain) Crisp, clean and well balanced, the acidity is lower on this sparkling wine and gives a softer smoother flavour. Medium-bodied with apple, pear and bright citrus flavours. Zest it up with a little cranberry juice for a refreshing aperitif!	n/a	\$7

#### ***White Wines***

W17 Hunter's Sauvignon Blanc (New Zealand)	\$ 21	\$ 7
W19 Sterling Vineyard Vintner's Collection Chardonnay (California)	\$ 21	\$ 7
W61 Tiefenbrunner Cuvée Anna Castel Turnhoff Pinot Grigio 2008 (Italy)	\$ 27	\$9
W89 Domaine Lafage Cote Est Blanc (Roussillon)	\$ 21	\$ 7
W90 J. Ramos Portugal Loios White (Portugal) HOUSE WHITE	\$ 21	\$ 7

#### ***Red Wines***

R8 Kenwood Yulupa Merlot (Sonoma, California)	\$ 24	\$ 8
R46 Perez Cruz Cabernet Sauvignon (Chile)	\$ 21	\$ 7
R88 Farnese Sangiovese Daunia (Italy) HOUSE RED	\$ 21	\$ 7
R90 Chateau Mazeris Canon Fronsac (Bordeaux)	\$ 30	\$10
R112 Neagles Rock 'Mr. Duncan' Cabernet Shiraz (Clare Valley, Australia)	\$ 27	\$ 9
R125 Carm Red (Douro Valley, Portugal)	\$ 24	\$ 8