



Starters

SPICY CHORIZO NACHOS 19

Pineapple, smoked mozzarella, torilla, scallions, tzatziki, pico de gallo

CRACK FRIES 14

Spring onion, lemon aioli, dukkah, Sylvan Star gouda

MIAMI SPICED SHORT RIBS 20

Curled green onions, sesame seeds

TUNA POKE 18

Crispy wontons, mango, nori, sesame oil, soya

OYSTERS Market Price

Minionettes, elderflower, gin compressed watermelon, ginger sweet soy

Salads

MOTHER EARTH 18

Swiss chard, barley, pomegranate, pumpkin seed, hazelnuts, roasted sweet potato, gouda cheese, shallot dressing

CLASSIC CAESAR 17

romaine, fresh lime, shaved parmesan, garlic brioche crouton

CHOPPED KALE 19

Crisp apple, double smoked bacon, warm honey comb pecans, Canadian blue cheese, sundried cranberries, sherry vinaigrette

Big & Messy

SERVED WITH HOUSE FRIES

BLACKENED CHICKEN SANDWICH 20

Balsamic tomato relish, buffalo mozzarella on warm ciabatta

BRANT LAKE WAGYU HOUSE BURGER 27

White BBQ, double smoked bacon, five year aged cheddar, arugula

GRILLED HALLOUMI & BLACK BEAN BURGER 24

Portobello, avocado chutney, sriracha garlic jam

Mains

OVEN ROASTED CHICKEN SUPREME 34

Chorizo-stuffed, mustard cream, red pear mignonette, mashed potato

STICKY THAI PORK BELLY 24

Jump fried noodles, crunchy vegetables, green onion curls

HOUSE-MADE GNOCCHI 22

Wild mushrooms, wood roasted roots, brown butter, fresh sage, camembert, smoked macadamia nut crumble

The Grill

10 OZ BISON RIBEYE 60

Spring bank ranch – free range – natural feed

32 OZ TOMAHAWK BEEF CHOP 179

Aspen ridge farms – hormone/antibiotic/steroid free, serves two

7 OZ BEEF TENDERLOIN 49

Aspen ridge farm – grass fed – antibiotic/steroid free

10 OZ AAA NEW YORK 45

Pine haven premium – grass fed – chemical free

Sides

WOOD GRILLED ASPARAGUS 11

Roasted peppers, feta

GRILLED CREAM CORN 11

Honey butter, braised leeks

CHAMP MASHED POTATO 11

Chives, goats cheese

Sauces

REDUCED RED WINE PAN GRAVY CREAMY

WHISKEY Wild and tame mushroom

ROASTED GARLIC Fine herbs



CEDAR
ROOM