

SOUP, APETIZERS & SALADS

- Daily Soup** 10.00
ask your server for details
- Smoked Tomato & Cinnamon Soup** 10.00
rustic bread
- Candy Cane Beet Salad** 15.00
brown butter crumb, chai carrots, kale,
pea pistou, chèvre
- Green Salad** 12.00
seasonal leaves, smoked Dijon + maple,
heirloom tomato
- Caesar!** 14.00
smoked pork belly, spicy croûton,
caper berry aioli, shaved parmesan

MAIN COURSE

- Salmon** 28.00
Dillon's gin sour cream, smoked almond
granola, purple barley, pickled edamame,
candy cane beets
***Sauvignon Blanc, Appleby Lane, Nelson, New Zealand 2015*
- Roasted Cauliflower** 26.00
toasted Israeli couscous, soy + truffle soaked
raisins whipped chèvre + feta, cayenne
cashew, black sesame & balsamic reduction
***Brut, Nua, Veneto, Italy*
- Tri Tip Streak** 28.00
6oz Enright Cattle steak, mushroom caramel,
roasted onion petals, seared & scored Yukon
gold potatoes
***Pinot Noir, Domaine Magellan, Languedoc, France 2015*
- Milk Fed Pork Shank** 26.00
ham hock + cashew gravy, goat cheese &
red bliss smash potatoes, oyster mushrooms
***Cabernet Sauvignon, James Mitchell, Lodi, California 2013*
- Scallops + Pork Belly** 31.00
brussel sprouts, spiced grapes, parsnip puree,
smoked cranberry gastrique, parsnip crisps,
purple kale, pistachio dukkah
***Chardonnay, Estrada Creek, California 2015*

TASTING PLATES

- Red Lentil Falafel** 10.00
radish, smoked yogurt, spiced honey
- Grilled Halloumi** 12.00
smoked tomato relish, crispy chickpeas
- Warm Kale Caesar** 14.00
smoked pork belly, shaved parm, caper
berry aioli
- Beef Tataki** 16.00
banana + horseradish sauce,
smoked olive oil, arugula, warm beets
- Scallops** 17.00
purple cauliflower, sweet corn nage

COMFORT

- ARC Burger** 20.00
Enright Cattle beef, chive aioli, potato &
scallion roll, house fries
***Sauvignon Blanc, Appleby Lane, Nelson, New Zealand 2015*
- Beet Fish + Chips** 20.00
beet battered cod, house tartar + fries
***Brut, Nua, Veneto, Italy*
- Duck Confit Grilled Cheese** 18.00
horseradish crème fraiche, balsamic reduction, crisp
apples
***Pinot Noir, Domaine Magellan, Languedoc, France 2015*
- Chicken BLT** 19.00
organic chicken breast, bacon, smoked cranberry
Mostarda, chive aioli, sunflower panini bread
***Cabernet Sauvignon, James Mitchell, Lodi, California 2013*

DESSERT

- French Toast** 11.00
earl grey & banana ice cream, raisin puree, bacon bits
- Ice Cream Trio** 11.00
ask your server
- Panna Cotta** 11.00
Chambord blackberry, smoked almond streusel, apple
sorbet

If you have any concerns regarding food allergies, please alert your server prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.
***Wine pairing selection only, not included*

BAR & BITES MENU

[BAR MENU]	Calamari	15.00
	charred lime, pickled jalapeño, sumac cream	
	Marinated Olives	5.00
	orange zest, fennel, garlic, coriander	
	Chicken Wings	14.00
	maple + soy + sriracha sauce apple sorbet	
	Sweet Potato Fries + Hazelnut Aioli	7.00
	Truffle Fries	7.00
	Charcuterie + Cheese	22.00
	house cured meats + Quebec cheeses	

Please inquire about the availability of our Private Dining Rooms &
let us help you plan your next celebration.

WINES

GLASS BOTTLE

CHAMPAGNE & SPARKLING WINES

Brut, Nua, Veneto, Italy	10.00	45.00
Whitecap, Hinterland, Niagara		46.00
Moet et Chandon Champagne, France, NV		135.00
Dom Perignon, Champagne, France, NV		46.00

WHITE WINES

Chardonnay, Estrada Creek, California 2015	11.00	50.00
Pinot Grigio, Poggio Bracco, Veneto, Italy 2015	10.00	45.00
Sauvignon Blanc, Mas de La Source Languedoc, France 2016	45.00	45.00
Assyrtiko Wild Ferment, Gaia, Greece, 2017		94.00
Pinot Gris, Sandhill, Niagara, 2016	10.00	45.00
Riesling, Trius, Niagara, 2016		40.00
Sauvignon Blanc, Appleby Lane, Nelson, New Zealand 2015		60.00
Pinot Gris, Sandhill, Niagara, 2016	10.00	45.00
Nova 7, Benjamin Bridge, 2016		58.00
Pinot Grigio, Cabert, Bertolo, Italy 2013	(375ML)	21.00

RED WINES

Pinot Noir, Domaine Magellan, Languedoc, France 2015	13.00	42.00
Malbec, Septima, Mendoza, Argentina 2015	13.00	42.00
Cabernet Sauvignon, James Mitchell, Lodi, California 2013	15.00	45.00
Shiraz, Six Rows, South Australia, 2015	12.00	36.00
Merlot, Kingston Estate Limestone Coast, Australia, 2015		55.00
Syrah/ Grenache, Domaine St-Michel, Côtes du Rhône, France 2015	12.00	45.00
Pinot Noir, Mandolin, Monterey, California 2015		65.00
Crianza Rioja, Vina Bujnada, Spain 2014	10.00	35.00
Cabernet Sauvignon/Merlot, Red Stone Niagara 2013	13.00	42.00
Cabernet Sauvignon, James Mitchell, Lodi, California 2013	12.00	55.00
Ripasso Valpolicella, Delibori, Italy 2015		50.00
Winemakers Red Meritage, Thirty Bench, Niagara 2015		52.00
Cabernet Franc, Tawse, Niagara 2015		61.00
Pinot Noir, Mandolin, Monterey, California 2015		65.00

ROSE WINES

Rose, Tawse, Niagara 2017	11.00	35.00
Cabernet Franc Rose, Pondview		35.00
Cuvee Rose, Baudry Datour, France, 2016		42.00

BEER BOTTLES AND CANS

Cameron's 12 Mile- Indian Pale Lager	9.00
Mad Tom – Indian Pale Lager	9.00
Cameron's Ambear – Red Ale	9.00
Cameron's Cosmic – Cream Ale	9.00
Collective Arts –Stranger Than Fiction –Porter	9.00
Beyond The Pale - Pink Fuzz	9.00
Dominion City – Earl Grey Saison	9.00

GIN

Top Shelf	6.00
Piger Henricus	8.00
Dillons	8.00
Hendricks	10.00
Ungava	7.00
Bombay	8.00
Triple Beam	7.00

VODKA

Crystal Head	9.00
Top Shelf	6.00
Ketel One	9.00
Grey Goose	7.00

RUM

Chic Choc Spiced	6.00
Appleton Reserve	8.00
Kraken	8.00
Bacardi 8	8.00
Bacardi	7.00

WHISKY + SCOTCH

Oban 14	16.00
Lagavulin 16	18.00
Glenkinchie 12	11.00
Mastersons 10	
14.00	
Glenfiddich 12	12.00
Dalwhinnie 15	14.00
Bowmore 12	12.00
Balveenie 12	14.00
Talisker 10	13.00
Macallan Gold	13.00
Johnny Walker Black	10.00
Jameson	7.00

BOURBON + RYE

Maker's Mark	9.00
Woodford Reserve	11.00
Basil Hayden's	10.00
Crown Royal	8.00
Forty Creek	7.00
Wild Turkey	7.00
Jack Daniels	7.00