



LUNCH MENU

To Start

Soup creation of the moment
Made out of our freshest ingredient

French Onion Soup \$9

Caramelized onion soup scented with brandy, port and red wine and served au gratin with gruyere cheese

Baby Spinach Salad \$8

Spinach greens with orange segment, sultana raisin, sunflower seed, double smoked bacon in a Champagne and orange vinaigrette

Caesar Salad \$8

Crisp romaine heart with double smoke bacon, asiago cheese shavings in a creamy Caesar dressing

Root Vegetables and Chevre Salad \$9

Honey roasted winter root vegetables with toasted walnuts, goat cheese and Mesclun greens in a walnut vinaigrette

To Follow

Peameal and Smoked Cheddar Grilled Cheese \$13

Gourmet grilled cheese with Peameal bacon, smoked cheddar, crisp granny smith apple, and caramelized onion on raisin and walnut bread

Vegetarian Mediterranean Wrap \$12

Grilled zucchini, Japanese egg plant and peppers with feta cheese in a black olives and sundried tomato tapenade

Smoked Salmon Napoleon \$12

Smoked salmon layered between foccacia toast points with lemon cream cheese, red onion and cappers

Windsor Club Tuscan or Black & Blue Steak Sandwich \$14

Grilled New York Striploin served Tuscan style with Bruschetta and feta cheese or Black and Blue style with Blue cheese and caramelized onion.

Canadian Club Burger \$13

House made Angus burger with sautéed oyster mushrooms, Oka cheese, and Canadian Club aioli.

“Beef Dip” Wrap \$14

Beef tenderloin tip wrapped with oven roasted tomatoes, baby arugula, and provolone cheese served with a cracked peppercorn jus.

Omelet of the day

Three egg omelet made with fresh seasonal ingredients.

Pasta Mare Monte \$17

Bucatini pasta with shrimp, fresh clam, zucchini, cherry tomatoes, shiitake mushroom in a light tomato sauce

Chicken Coq au Vin \$18

Braised chicken with mushrooms, and double smoked bacon in a red wine sauce served with garlic mashed potatoes and seasonal vegetables.

Maple Mustard Pork Tenderloin \$19

Maple and mustard glazed pork tenderloin with a butternut squash and pecan chutney, fingerling potatoes and seasonal vegetables.

Grilled Atlantic Salmon \$18

Grilled salmon filet with roasted fingerling potatoes, asparagus, and grapefruit beurre blanc.

Veal Salt' in Boca \$21

Milk fed veal scaloppini folded with prosciutto and sage finished in demi glace served with Garlic mashed potatoes, asparagus.

Please advise your server of any allergies prior to ordering