

Lunch Menu

Glass of Ravine Vineyard Sand & Gravel
Chardonnay, Sauvignon Blanc, Redcoat, or Cabernet Franc

First Course

FRENCH ONION SOUP

*Caramelized onion, Dre's sourdough,
Gruyere cheese, rich beef broth*

WILD MUSHROOMS AND TOAST

*Sautéed wild mushrooms, grilled sourdough,
beef jus, VSOP Brandy, cream*

SPRING GREEN SALAD | GF

*Shaved radish, arugula, smokey mustard vinaigrette,
sheep's milk feta, frisée, toasted sunflower seeds*

CRISPY CAULIFLOWER

*Fried cauliflower, cafe de Paris aioli,
feta cheese, green onion*

BABY BEETS | GF

Herbed ricotta, salsa verde, toasted hazelnuts

Second Course

RAVINE BURGER

*7oz smash burger, pimento cheese, iceberg lettuce,
grilled pickled onion, dill pickle, house frites*

STEAK FRITES | GF

*8oz dry aged striping, house frites,
L'Entrecote steak sauce*

POTATO GNOCCHI

*Roasted chili, garlic tomato sauce,
ricotta, basil*

LOBSTER ROLL

*Soft potato bun, creme fraiche, fresh herbs,
pickled chili, potato chips, malt vinegar powder*

RAINBOW TROUT

Sauce gribiche, dill, creamed leeks

WINE TOURS

~ Vintage Lounge Classics ~

*All entrees are served with your choice of one of the following:
Soup Du Jour, Frites, Niagara Baby Lettuces or Romaine Salad*

Buffalo Cauliflower Wings

Battered Cauliflower Florets Tossed in House Buffalo Sauce, Shaved Heirloom Carrots, Golden Frisée, Blue Cheese Dressing

Fish N Chips

Coconut Crusted Tilapia with Kaleslaw, Pineapple Curry Dip and Sweet Potato Frites, Garlic Aioli

Classic Club Wrap

Grilled Breast of Chicken, Cheddar Cheese, Bacon, Lettuce, Tomato, Smoked Jalapeño Aioli

Pillar Burger

Half a Pound of Seasoned Ground Beef, Ontario Cheddar, Tomato, Onion, Pickle, Lettuce,

Veggie Burger

Spicy Black Bean and toasted corn Burger, on Potato and Chive Bun Served with Avocado Puree, Tomato Salsa, Lettuce, Red Onion and Tender Pea Sprout Salad

~ Dessert ~

Butter Tart

Maple Walnut Crumble, Sugar Crisp

Coconut Chocolate Crumble (Vegan, GF)

Chocolate and Coconut Mousse, Café Au Lait, Chocolate Crumble

Classic New York Style Cheesecake

Seasonal Fruit Topping, Brandy Sugar Snap Tuille

 = **Vegetarian**

Executive Chef Mark Longster