

## 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 ~

### **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,

### **Mediterranean Pizza**

Marinated olives and Artichokes, Caramelized Onions, Grilled Zucchini, Feta Cheese, Pesto Signature Sauce

~ Dessert ~

### **Chefs Choice**

 = Vegetarian

*Executive Chef Mark Longster*