

## Lunch Menu

*Glass of Ravine Vineyard Sand & Gravel Red or White*

### Appetizer

#### **SEASONAL HARVEST SOUP**

*Created using Ravine grown vegetables and garnish.*

#### **FIELD GREEN SPRING SALAD**

*Farm fresh lettuces, tahini lemon dressing, pickled red onion.*

### Entree Choice

#### **GNOCCHI**

*Hand-rolled potato gnocchi, basil pesto, green peas, fresh basil,  
pickled chillies, ricotta cheese, extra virgin olive oil*

*\* Can be prepared with vegan cavatelli*

#### **RAVINE BURGER**

*Cumbræ's beef patty, AAA slow-braised beef short rib, Dre's bun, 2 year aged cheddar,  
caramelized onion jam, shredded iceberg lettuce, dill pickle, house sauce, fresh cut fries*

#### **FISH & CHIPS | GF**

*Freshwater lake fish, Lowrey Bros. hard apple cider batter, malt vinegar aioli,  
pickled red onions, cabbage slaw, fresh cut fries*

### Dessert

#### **RHUBARB CAKE**

*Ontario rhubarb vanilla cake, sour cream and vanilla panna cotta,  
poached rhubarb, strawberry crumble*

*\*vegan and gluten-free options available*

Tea or Coffee Included



# CAMM-ROYAL

## NIAGARA TAPAS BAR & RESTAURANT

Enhance Your Experience...Add a Charcuterie Board! \$24 per 2 people

### Lunch Menu

#### Appetizer Choice

##### *Chef Inspired Soup of the Day*

*CAMM Kitchen Thrives on Creativity. Our Soups are Always Made from Scratch by One of Our Talented Chefs. Your Server will be Happy to Introduce Today's Offering.*

##### *Mediterranean Salad*

*Cherry Tomatoes, Olives, Cucumbers, Sweet Peppers, Red Onions, Artichokes, Feta.  
Our Greek Sauce made with Garlic EVOO*

#### Entrée Choice

##### *Cuban Sandwich*

*Carnita Braised Pork, Succulent Smoked Ham, Gruyere Cheese, Dill Pickles, CAMM's Honey Dill Mustard, served on a French Bun with choice of Soup/Salad. Enhanced with Chef's choice of House EVOO and Chilli Balsamic.*

##### *The Scandanavian*

*Thin slices of premium smoked salmon on light rye bread enhanced with Meyer lemon EVOO, topped with slices of cucumber and lemon, an egg and baby shrimp salad with cherry tomatoes, Citrus Balsamic Pearl's and red onions.*

##### *Truffle and Wild Mushroom Creamy Chicken Gnocchi*

*Roasted Slices of Tender Chicken Breast, Sauteéd with Wild Mushrooms, Tossed over our Flame top in CAMM's Creamy Truffle Sauce. Enhanced with Chef's choice of Italian Herb EVOO & Cask 18*

##### *Grilled Vegetable Ratatouille Lasagna*

*Layers of Grilled Zucchini and Yellow Squash, Sweet Peppers, Vine Ripe Tomatoes, Portobello Mushrooms, and Marinated Eggplant, with Our Marinara Sauce, Baked with Mozzarella/Parmesan or Vegan Cheese. Drizzled with Chef's Choice of Curry EVOO and White Garlic Balsamic.*

#### Chef's Choice Dessert

*Other Beverages Available for Purchase*