

WELCOME | LET'S EAT

START + SHARE

STUFFED MUSHROOMS

Baked cremini mushrooms stuffed with shrimp, shallots, garlic, spinach and cream cheese topped with parmesan, panko and tiger shrimp morsels. 17

PEI MUSSELS

One pound of P.E.I. mussels, sautéed with shallots, garlic, capers and tomato. Deglazed with chardonnay and simmered in a zesty tomato sauce. Served with garlic ciabatta. 22

SHRIMP BAO BUN

Sesame ginger fried shrimp, stuffed in three bao buns, topped with pickled onion, carrot and crisp cucumber and finished with a sesame aioli. 19

WALLEYE BITES

Local walleye, lemon pepper seasoning, panko breadcrumb, tartar sauce, lemon. 18

CALAMARI

Lemon pepper seasoned calamari, jalapeno and pickled banana peppers are lightly breaded and fried, served with tzatziki sauce. 18

SPINACH ARTICHOKE DIP

Creamy spinach and artichoke dip mixed with parmesan and mozzarella topped with diced tomato and crispy onion. Served with tortilla chips or baked flatbread triangles. 20

SALAD

GARDEN SALAD 🌱🥬🌿

Lettuce, carrot and beet curls, cucumber, tomato, red onion. 12 full | 6 half

GREEK SALAD 🥬🌿 Available

Romaine lettuce, sweet pepper mix, cucumber, red onion, tomato, Kalamata olives, feta cheese, and Greek dressing. 16 full | 8 half

CAESAR SALAD

Romaine lettuce, bacon, parmesan, homemade croutons, signature Caesar dressing, lemon. 14 full | 7 half

Add grilled chicken +8 | crispy chicken +7

STEAK SALAD 🥩

Grilled 5 oz Bistro Filet steak, zesty orange vinaigrette infused quinoa, tomato, cucumber, beets, avocado, green onion, cashews, white sesame seeds, chipotle chili lime dressing. 28

SOUP

CHEF'S CHOICE

Soup of the week. 8.5 bowl | 5.5 cup

WILD RICE SOUP

A creamy blend of wild rice, bacon, onion, mushroom. 9 bowl | 6 cup

PASTA

Served with garlic ciabatta loaf.

CHICKEN PARMIGIANA

Panko breaded chicken breast, house marinara sauce, mozzarella, parmesan, linguine. 26

BARBECUE STEAK ALFREDO

5 oz Bistro Filet medallions, mixed pepper, onion, mushroom, barbecue Alfredo sauce, fettuccine and barbecue drizzle. 28

BUTTERNUT SQUASH RAVIOLI + PRAWNS

Tiger prawns, roasted squash ravioli, cherry tomato, spinach, Alfredo sauce, parmesan. 29

MEDITERRANEAN PESTO CHICKEN LINGUINE

Chicken, chorizo sausage, Italian pesto sauce, black olives, cherry tomato, mixed peppers, parmesan, lemon, linguine. 29

STEAK

All steaks are aged a minimum of 28 days, hand trimmed and cut. Served with seasonal harvested vegetables and your choice of baked or mashed potato, basmati rice or crisp coat fries.

BISTRO FILET

This Certified Angus Beef steak is a juicy, flavourful cut similar to a tenderloin. The Bistro filet is grilled to your liking and presented in medallions. 5 oz 24 | 10 oz 37

RIBEYE

Thoughtfully sourced through the Canadian Roundtable of Sustainable Beef, this perfectly marbled ribeye is seasoned and grilled to your liking. 10 oz 40

STRIPLOIN

Thoughtfully sourced through the Canadian Roundtable of Sustainable Beef, this tender striploin is seasoned and grilled to your liking. 12 oz 42

Add four tiger shrimp +9 | sautéed onions and mushrooms +4

BOWLS

VEGETABLE STIR FRY

  Available

Broccoli, cauliflower, carrot, red and green peppers, mushroom, red onion, oyster ginger sauce, basmati rice or steam cooked lo mein noodles. 18

POWER BOWL

  

Quinoa, wild rice, cucumber, cherry tomato, carrot, red and green peppers, red onions, spinach, guacamole, cashews, zesty orange vinaigrette. 21

Add grilled chicken +8 | four tiger shrimp +9

KOREAN CHICKEN BOWL

Korean fried chicken thighs with a ginger gochujang sauce, on top of a kimchi and egg fried rice. 26

SESAME ORANGE CHICKEN

Grilled chicken breast with orange sesame sauce, served on a bed of basmati rice with seasonally harvested vegetables. 25

MAIN

Served with seasonal harvested vegetables and your choice of baked or mashed potato, basmati rice or crisp coat fries.

Extra vegetables instead of side +3

NORTHERN ONTARIO WALLEYE DINNER

Locally caught walleye fillets sautéed with fresh lemon, parsley and white wine or panko breaded and fried golden. Served with house tartar sauce, fresh lemon. 38

BBQ BASTED BACK RIBS

Seasoned and slow roasted for hours, until they are fall-off-the-bone ready. Grilled and basted with our signature BBQ sauce.

full-rack 39 | half-rack 24

CHICKEN NEPTUNE ROCKEFELLER

House specialty. Lightly breaded chicken breast with toasted panko, stuffed with shrimp, krab, cream cheese and spinach. 28

PORK CUTLET

Panko breaded seasoned pork cutlet, house gravy. 22

LIVER + ONIONS

Beef liver, bacon and sautéed onion with house gravy. 23

DRINKS | WINE LIST

RED

JACKSON TRIGGS CABERNET SAUVIGNON | Canada

HOUSE Light to medium ruby garnet colour; dry and medium bodied with lively crisp cassis berry character and very light tannins. 6 oz 8.79 | 9 oz 11.89

J. LOHR SEVEN OAKS CAB SAUVIGNON | California

Medium bodied and packed with smoky oak, prune, vanilla with candy and floral hints. 6 oz 13.95 | 9 oz 19.69 | bottle 55.00

YELLOW TAIL MERLOT | Australia

Medium ruby red colour; floral, toasted oak, dark fruit, honey and vanilla aromas and flavours; dry, medium bodied, with sweet fruit center and a soft, lush finish. 6 oz 9.69 | 9 oz 13.69 | bottle 35.00

YELLOW TAIL SHIRAZ | Australia

Dry, medium-bodied and softly structured, with aromas and flavours of coffee, floral note, prune, smoke and licorice. 6 oz 9.69 | 9 oz 13.69 | bottle 35.00

WHITE

PELLER FAMILY PINOT GRIGIO | Canada

HOUSE Extra dry, medium-bodied with refreshing melon, berries and pear flavours. 6 oz 8.79 | 9 oz 11.89

JACOB'S CREEK MOSCATO | Australia

Medium sweet, easy-drinking wine, with citrus, pear and tropical fruit flavours. 6 oz 9.69 | 9 oz 13.69 | bottle 36.00

WAYNE GRETZKY CHARDONNAY | Ontario

Medium yellow; red apple, citrus & spice box aromas & flavours; dry, with crisp lemony acidity. 6 oz 10.25 | 9 oz 14.45 | bottle 39.00

KIM CRAWFORD SAUVIGNON BLANC | New Zealand

Intensely flavourful style of Sauvignon Blanc: passion fruit, gooseberry and pea pods. 6 oz 12.39 | 9 oz 17.25 | bottle 46.00