

LUNCH MENU



*Please advise your server of any food allergies. We thank you for leaving your cell phones off in the dining room.
We accept both Visa and Mastercard.*

- \$10 **Soup of the Day**
with daily garnish

- \$12 **P.E.I. Mussels**
Chardonnay steamed, fresh herbs & garlic cream, toasted baguette

- \$14 **Local Greens**
Victory Herb Farms organic greens, candied pecans, shaved cheddar & sliced apple, sherry vinaigrette

- \$15 **Roasted Beets**
heirloom candy stripe, golden, & red beets; smoked goat cheese, toasted hazelnuts,
lemon & dill vinaigrette

- \$15 **Baby Gem Lettuce**
Pingu prosciutto, oven dried tomatoes, roasted garlic & lemon dressing,
shaved parmesan cheese, focaccia crostini

- \$16 **Salmon Pie**
hot smoked Atlantic salmon, creamed leeks, dill & peas, short crust pastry, simple salad

- \$16 **Vegetarian “Burger”**
quinoa, mushrooms, walnuts & black bean patty with roasted red pepper jam, goat cheese,
gluten free bun, simple salad

- \$17 **Twenty Valley Beef Burger**
house-ground beef patty, tomato and chilli jam, crispy onions, double smoked bacon, Cows Creamery
smoked cheddar, rosemary salted pomme frites

- \$17 **Chicken Club**
house-smoked chicken breast, lettuce, tomato, double smoked bacon, brie cheese, toasted ciabatta bread,
gaufrette potato chips

Roasted chicken breast or marinated tofu can be added to any salad for an additional \$4.



- \$18 **From the Pantry**
local & house-made charcuterie, chicken liver pâté, cheese and preserves
- \$18 **Fish & Chips**
beer battered Lake Huron whitefish, rosemary salted pomme frites, lemon, caper mayonnaise
- \$19 **Duck Confit**
crispy skin confit of duck leg, spinach salad, toasted pine nuts, poached duck egg, aged balsamic & extra virgin olive oil
- \$21 **Steak Frites**
40 day aged Ontario beef striploin with rosemary salted pomme frites, blue cheese, garlic & herb butter

\$29 **WINEMAKER'S LUNCHEON**

first

Soup of the Day

or

Victory Herb Farms Organic Greens

lemon truffle vinaigrette

second

Atlantic Salmon

pan roasted Atlantic salmon, buttered spinach, fingerling potatoes, lemon and garlic beurre blanc

or

Tagliatelle

roasted chicken and mushroom, shaved parmesan, thyme, white wine cream

or

Freshly Baked Daily Quiche

Ohme Farms spinach and leek deep dish quiche, aged cheddar

third

Warm Apple Ricotta Fritters

cider vanilla caramel

Items on the Winemaker's Luncheon can be ordered A La Carte.