

# CHILLED CORK



## Restaurant & Lounge

### Winter Dinner

*Join us every season for our fresh new take on taste; good things made fresh every day!*

#### Soup of the day

*Enjoy our Chef's daily creation*

\$5

#### Salads

##### Chilled Cork Salad

*Mixed Greens, cherry tomatoes, slivered red onion, cucumber, radish with house vinaigrette*

\$7

##### Classic Caesar

*Romaine hearts, shaved parmesan, double smoked bacon, shredded egg; our very own house made Caesar dressing and grilled toast points*

\$8

##### Baby Spinach

*Goat's cheese, dried cranberries, toasted walnuts, red onion, and Chef's Poppy seed Vinaigrette*

\$9

##### Chevre Salad

*Mixed lettuce, apple slices, toasted pecans, on a fried chevre patty with apple vinaigrette*

\$9

**Add Chicken \$5, Shrimp \$5, or Scallops \$9 to any salad**

#### Appetizers

##### Wild Mushroom Tart

*Medley of wild mushrooms, Swiss cheese, chive oil in a short savory pastry*

\$8

##### Calamari Rings

*House cut rings, crusted in Panko with spicy Chili aioli and saffron yogurt*

\$9

##### Chicken Satays

*Thai style rub, cucumber salad with spicy coriander dip*

\$7

##### Sliders (3)

*Ask your server for today's selection*

\$9

##### Crab Cake

*Blue crab meat with Cusabi on a bed of baby greens*

\$9

##### Shrimp Cocktail

*Large Black Tiger Prawns with house cocktail sauce*

\$12

## Entrees

### **Pan Roasted Tilapia**

*French green beans, toasted almonds, fingerling potatoes, compound herb butter and chive oil*  
\$18

### **Canadian Kobe Burger**

*House made 8oz patty, blue cheese, triple cured bacon, slivered red onion, lettuce, tomato, horseradish aioli and hand-cut fries*  
\$19

### **Chicken Supreme**

*House whipped potatoes, shallots and garlic wilted greens, seasonal vegetables and wild mushroom sauce*  
\$19

### **House Made Tagliatelle Pasta**

*Braised Ontario rabbit, wild mushrooms, baby spinach, shallots, fine herb, truffle, simple rosé sauce*  
\$19

*Without rabbit \$15*

### **Braised New Zealand Lamb Shank**

*Sweet potato maple mash, seasonal vegetables, mint aioli, and reduced bras age*  
\$21

### **Butternut Squash Ravioli**

*Italian parsley, caramelized leeks, roasted red pepper, shaved parmesan, with a simple cream sauce*  
\$21

### **Pan Seared Rainbow Trout**

*Fingerling potatoes, double smoked bacon, shallots, baby spinach, whole grain mustard, fine herb sauce*  
\$22

### **Grilled Atlantic Scallops & Black Tiger Prawns**

*Jasmine rice, finger chili, ginger, garlic, scallions, shiitake, sweet fried egg, Thai style coconut curry*  
\$26

### **Venison**

*Brussel sprouts, double smoked bacon, juniper reduction, fondant potato with rutabaga purée*  
\$34

### **Grilled Ontario Pork Chop**

*8oz Chop, garlic wilted greens, seasonal vegetables, apple chutney with honey mustard sauce*  
\$21

### **Canadian AAA Top Sirloin**

*6oz Top Sirloin, olive oil whipped potatoes, seasonal vegetables, with your choice of House BBQ, Red Wine or Peppercorn jus*  
\$19

### **U.S.D.A Prime New York Striploin**

*8oz New York, hand-cut fries, aioli, seasonal vegetables with your choice of House BBQ, Red Wine or Peppercorn jus*  
\$25

### **Rowe Family Dry-Aged Ribeye**

*12 oz, fondant potatoes, seasonal vegetables, with your choice of House BBQ, Red Wine or Peppercorn jus*  
\$40

### **Surf & Turf**

*6oz Butcher Block Reserve Tenderloin, Blue Crab Pillow, Grilled Black Tiger Shrimp, medley of mushrooms, wilted spinach with your choice of House BBQ, Red Wine or Peppercorn jus*  
\$45

### **Canadian KOBE Selection**

*Ask your server for today's selection*  
Market Price

### **Additions**

**Sautéed mushrooms \$4, Caramelized onions \$4, shrimp \$5, scallops \$9 or Butternut Squash Ravioli \$8**

***Please inform your server if you have dietary or allergy restrictions***  
***Inquire about Off-site catering, event space, private functions, corporate meetings and room service***