



## SPRING DINNER MENU

*Inspired by culinary trends with emphasis on Canadian flavours and ingredients!*

### SALAD

#### **HONEY, YUZU CRAZY! GF**

arugula | berries | orange | kiwi | chia | cucumber | carrot  
yuzu honey dressing

13.95

*best paired with Santa Margherita Pinot Grigio*

Select one of the following to enhance your salad

**SHRIMP (3) or SALMON 8.95 GF**

**CHICKEN BREAST or TOFU 5.95 GF**

**BEEF TIPS 9.95 GF**

### APPETIZER

#### **STRAWBERRY BRUSCHETTA**

grilled flatbread | strawberry | feta | arugula | balsamic | evoo

13.95

*best paired with Kim Crawford Sauvignon Blanc*

### MAINS

#### **SIZZLE & FRIZZLE PICKEREL**

seasoned fried pickerel | garlic parmesan fries | smoked tartar | lemon | Chef's vegetables

32.95

*best paired with Robert Mondavi Private Selection Chardonnay*

#### **HAWAIIAN CHICKEN GF**

chicken supreme | double smoked bacon | pineapple sweet & sour sauce  
jasmine rice | Chef's vegetables

29.95

*best paired with Bolla Pinot Grigio*

#### **SMOKED MOZZARELLA RAVIOLI**

cherry tomato | roasted garlic | spinach | basil | balsamic | evoo

25.95

*best paired with Woodbridge Cabernet Sauvignon*

### DESSERT

Made fresh in-house

#### **RASPBERRY ROYALE BRÛLÉE GF**

Chambord | raspberry

9.95

*best paired with Inniskillin Riesling*

**Gluten-friendly GF | options available upon request**  
**Please inform your server of allergies and food sensitivities**  
**17% Gratuity will be added to parties of eight or more**  
**All prices are subject to applicable taxes**  
**@chilledcork #popthecork #corkskitchen**

