



LUNCH MENU

EXECUTIVE CHEF – CHRIS SMYTHE
SOUS CHEFS – ADAM RAPSEY & STEVE McCREADIE
‘Using the finest local and regional ingredients’

APPETIZERS

- Soup of the Season \$7
- Prince of Wales” Caesar Salad“ \$12
Organic Romaine Hearts, Prosciutto, Shaved Parmesan, Preserved Lemon, Herbed Crostini
(Add Shrimp or Chicken for \$7 each)
- Garden Green Salad..... \$12
Tender Lettuce Leaves, Roast Beets, Pickled Carrots, Toasted Walnuts, Cider Spiked Cream Cheese Dressing
(Add Shrimp or Chicken for \$7 each)
- Tempura Shrimp Cocktail \$15
Tempura Battered Tiger Shrimp, Kumquat Chutney, Shaved Fennel Salad
- Pan Seared Haloumi Cheese \$16
Thyme and Onion Marmalade, Chili Spiced Pumpkin Seeds, Butter Brushed Egg Bread

ENTREE

- Oven Baked Savory Chicken and Fall Vegetable Pizza..... \$16
Garlic and Rosemary Flat Bread, Marinated Grilled Chicken, Spinach, Roast Butternut Squash, Goat Cheese, Pickled Chiogga Beets, Cold Pressed Avocado Oil
- Ontario Lamb Burger Sliders..... \$17
Feta Cheese Kalamata Olive Mayo, Charred Red Onion Spearmint Relish
- 8oz Angus Beef Burger \$13
With Vine Ripe Tomato and Fresh Cut French Fries
(Add Bacon, Mushrooms or 5 Year Old Cheddar for \$2 each)
- Sage Roast Turkey Club \$16
Vine Ripe Tomato and Boston Bibb lettuce, Smoked Maple Bacon, Pesto Mayo, Marble Rye Loaf
- Haddock & Chips \$16
Ale Battered with Lemon Caper Tartar Sauce
- Wild Mushroom Bruschetta \$18
Olive Oil Pan Roast Wild Mushrooms, Grilled Crostini, Mustard Crème Fraîche
- Lobster Poutine..... \$19
Butter Poached Atlantic Lobster, Pomme Frites, Quebec Cheese Curds and Béarnaise Sauce
- Pan Seared Great Lakes Pickerel \$27
Organic Cornmeal Crusted, Sweet Potato Frites & Petite Herb Salad
- Roasted Chicken..... \$26
Pan Roasted Chicken Supreme, Romesco Sauce, Pesto Mashed Potatoes, Grilled Belgium Endive
- Grilled 6oz Beef Tenderloin \$30
Roasted Garlic Risotto, Blue Cheese Sauce, Roast Field Carrots

ESCABECHE FAVORITES

- Spinach, Sundried Tomato & Goat Cheese Dip with Herb Crostini..... \$9
- Thick Cut Onion Rings \$7
- Creamy Roast Garlic Risotto..... \$9
- Sweet Potato Fries..... \$9
- Lime and Sea Salt Seasoned Fries..... \$9

Served in Escabeche Restaurant, Sunday through Saturday between 12:00pm and 2:30pm.



DESSERT

PASTRY CHEF • MATT PROCHOWNIK

Roasted Granny Smith Apple Cheesecake\$12
Bourbon Pecan Caramel Sauce, Ginger Cookie Crust

Spiced Cranberry Upside Down Cake\$12
Orange Scented Crème Anglaise

Baked Lemon Tart\$12
Kaffir Ice Cream and Berry Coulis

Seasonal Crème Brulee\$12
Chef's seasonal special, please ask your server for today's offering

Chocolate Sweet Plate\$12
Chef's selection of Chocolate Desserts

Seasonal Fruit Plate\$10
A Selection of Fruits with Decadent Chocolate Sauce

A Selection of Housemade Ice Creams & Sorbets.....\$10
Ask your server for today's selection

Cheeses.....\$16
A Selection of 4 Artisan Cheeses with Fruit Condiment

DESSERT WINES

1 OZ. SERVINGS

Chateau des Charmes Late Harvest Riesling 2007\$6.95

Reif Estate Vidal Icewine 2008\$11

Henry of Pelham Riesling Icewine 2008.....\$11

Jackson Triggs Cabernet Franc Icewine 2007\$14.95

SPECIALTY COFFEES

Churchill Specialty Coffee\$7.95
1 oz. Brandy, ½ oz. Amaretto, Coffee topped with Whipped Cream

Nutty Irishman.....\$7.95
½ oz. Frangelico, ½ oz. Bailey's, Coffee topped with Whipped Cream

Blueberry Tea\$7.95
½ oz. Grand Marnier, ½ oz. Amaretto Served with Piping Hot Tea

Café Fantasia\$7.95
1 oz. Cointreau, Hot Chocolate and Coffee topped with Whipped Cream

Raspberry Truffle.....\$8.95
1 oz. Chambord, Hot Chocolate and Coffee topped with Whipped Cream

B-52 Coffee.....\$7.95
½ oz. Bailey's, ½ oz. Kahlua, ½ oz. Grand Marnier

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