



LOUNGE MENU

EXECUTIVE CHEF • CHRIS SMYTHE
SOUS CHEFS • ADAM RAPSEY & STEVE MCCREADIE
'Using the finest local and regional ingredients'

ICEWINE FESTIVAL 2012

Specialty Drinks

THE ICE QUEEN

1 ½ oz. Absolut Vodka
½ oz. Château des Charmes Vidal Icewine
½ oz. Cointreau
½ oz. Pineapple Juice
\$15.95

CANADIAN LATE HARVEST MANHATTAN

2oz. Wiser's Whiskey
½ oz. Château des Charmes Late Harvest Riesling
¼ oz. Maple Syrup
\$12.95

MANDARIN ICE MARTINI

1 oz. Absolut Mandarin Vodka
1 oz. Château des Charmes Late Harvest Riesling
\$12.95

WHITE CHOCOLATE ICICLE

1 oz. Absolut Vodka
½ oz. White Crème de Cacao
½ oz. Château des Charmes Cabernet Franc Icewine
\$17.95

ESCABECHE COCKTAIL

4.5 oz. G.H. Martel French Champagne
½ oz. Henry of Pelham Riesling Icewine
\$22.00

Join us Friday Evenings for
Live Entertainment from 9pm-11pm

"JANUARY PROMOTION"

\$5 Tapas

Smoked Chorizo Sausage Medallions
with Maple Mustard

Tempura of Pacific Halibut
with Sauce Gribiche

Apple Wood Smoked
Bacon Wrapped Oysters

Char Grilled Pork and
Pineapple Brochettes
with Cumin Scented Crème Fraiche

Sundried Tomato, Sweet Basil
and Yukon Gold Potato Tortilla

"Croque Monsieur" Parma Ham,
Goat Cheese and Roast Pimento Slider

Bocconcini Cheese Croquettes,
Charred Tomato Jam

Fire Roasted Chili & Lime
Marinated Shrimp with Tatziki

"Orzo a la Olio" Orzo Pasta,
Fresh Chillies, Garlic, Olive Oil
and Grana Padana Cheese

Grilled Flat Breads,
Preserved Lemon Hummus
& Green Olive Dips

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