



LUNCH MENU

CHEF ANDREW DYMOND
SOUS CHEFS · STEVEN McCREADIE & JILL ST. AMOUR
'Using the finest local and regional ingredients'

Soup of the Season	\$7
Semolina Crusted Calamari..... Hand Snipped Micro Greens, Spicy Adobo Dipping Sauce	\$12
Traditional Caesar Salad	\$10
Lemon Garlic & Parmesan Dressing with Shaved Padano, Bacon Bits & Crouton (Add Chicken or Shrimp \$7)	
Asian Striploin Steak with Pea Shoot Salad	\$18
Miso Marinated Striploin Steak with Heirloom Tomatoes, Sesame Ginger & Sweet Chili Dressing	
Pingue Pizza	\$15
Locally Crafted Prosciutto, Pancetta & Dried Sausage, Caramelized Onion, Napoli Tomato Sauce, Fior di Latte Mozzarella	
Vegetarian Pizza.....	\$15
Please Ask Your Server For Today's Toppings	
Grilled Mediterranean Chicken Sandwich	\$15
Peppers, Onions, Hummus & Lettuce with Lemon Grilled Chicken on Warm Pita	
Slow Braised Pork Shoulder "Panini"	\$15
Aged Cheddar, Crisp Pancetta & Arugula on Calabrese	
Grilled Ahi Tuna	\$24
Coriander Risotto, Lime & Wasabi Crème Fraiche	
Fish 'n' Chips	\$16
Baffin Island Turbot with Fresh Yukon Chips & Housemade Tartar Sauce	
10oz. Hamburger on Kaiser Roll.....	\$16
(Add Cheddar, Blue Cheese, Roasted Pepper, Pancetta or Mushrooms .75 Each)	
AAA Canadian Tenderloin of Beef	\$26
Truffle Butter Mushrooms, Grilled Tomato & Ratatouille of Autumn Veg	
Chicken Penne Pasta	\$18
Maple Roasted Chicken, Peas, Onion & Rosemary Garlic Cream	
Sides:	
Buttermilk Onion Rings.....	\$5
Sweet Potato Frites & Chipotle Mayo.....	\$5
Creamy Coleslaw.....	\$3

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



DESSERT

PASTRY CHEF • KIM FELETAR

Charlotte of Seasonal Fruit

White Chocolate Pound Cake with Meringue & Tahitian Vanilla Mousse\$10

Absolut Citrus Cheesecake

Rosemary Poached Pineapple & Lemon Ginger Sorbet\$10

Double Chocolate Crème Brulee

With Brownie & Chocolate Crackle, Cherry Cola Sorbet.....\$10

PB & J Parfait

Peanut Butter Mousse with Dark Chocolate Ganache
Raspberry Jelly Ice Cream\$10

Tasting Plate

A Selection of Four Confections from our Pastry Chef.....\$10

Housemade Ice Creams & Sorbets\$8

Cheeses

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

DESSERT WINES

1 OZ. SERVINGS

Chateau des Charmes Late Harvest Riesling 2006\$6.95

Reif Estate Vidal Icewine 2006\$11

Henry of Pelham Riesling Icewine 2007\$11

Jackson Triggs Cabernet Franc Icewine 2006\$14.95

SPECIALTY COFFEES

Churchill Specialty Coffee

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

Nutty Irishman

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

Blueberry Tea

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

Café Fantasia

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

Raspberry Truffle

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

B-52 Coffee

½ oz. Bailey's, ½ oz. Kahlua, ½ oz. Grand Marnier\$7.95

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