

dinner

[CANADIAN COAST TO COAST CUISINE]

APPETIZERS

Soup of the Day \$12
Chef's Daily Creation

Onion Soup \$12
Garlic Crostini | Gruyere | Swiss Cheese

The Unionville Salad \$14
Chef's Blend of Salad | Pomegranate
Prince Edward County Cheese
Almonds | Sherry Vinaigrette

Tuna Niçoise \$19
Pink Peppercorn Crusted Tuna
Green Beans | Arugula | Free Run Egg
Tomato | Citrus Dressing | Potato

Caprese Salad \$16
Heirloom Tomato | Ontario Buffalo
Mozzarella Cheese | Gazpacho
Fresh Basil

Charcuterie \$22
Chef Selection of Ontario Charcuterie
Foie Gras | Grilled Baguette | Mustard
Olive

Beef Tartare \$18
Canadian Beef | Caper | Shallots
Mustard | Potato Chips

Calamari \$17
Buttermilk Calamari | Pesto Aioli
Olive & Tomato Salsa | Pea Shoot

Arancini \$16
Pork Ragu | Arborio Rice | Basil
Pomodoro Sauce

Add On For Salad

Chicken \$8
Shrimp \$10
Salmon \$12

MAINS

Risotto \$26
Carnaroli Rice | Mushroom | Parmesan
Black Truffle | Egg Yolk

Lobster \$31
East Coast Lobster | Orecchiette Pasta
Young Parmesan

Beef \$42
AAA Ontario Beef Tenderloin
Creamy Mash | Kale | Seasonal Vegetables
Beef Jus

Short Ribs \$38
Canadian Stout Braised Short Rib
Creamy Polenta | Leeks | Brussels Sprout

Salmon \$34
Atlantic Salmon | Mix Beets | Carrot
Potato Cake | Provençal Crust

Scallop \$32
Tahitian Vanilla | Cauliflower Two Ways
Winter Black Truffle

Chicken \$31
Chicken Supreme | Potato Gratin
Squash | Mushroom | Broccoli | Truffle Jus

Lamb \$44
Ontario Lamb Rack | Smoked Eggplant
Confit Tomato | Charred Zucchini

Beef Striploin \$41
Ontario AAA Striploin | Chimichurri
Selection of One Side

Sides

Truffle Fries \$7
Vegetable of the Day \$7
Garlic Mash \$7
Braised Mushroom \$7

Essence of
UNIONVILLE

Chef De Cuisine – Santosh Miriyala
Executive Chef – Jitin Gaba