



APPETIZERS

LUNCH & DINNER

DUCK POUTINE Confit pulled duck with gravy and smoked provolone cheese over crispy fries	\$16	PORK BELLY Caramelized pork belly served with house made apple chips and smoked marmalade	\$15
BRUSCHETTA Daily selection	\$13	PICKEREL CEVICHE Citrus ceviche with pickled red onions, orange segments and coarse sea salt	\$16

DINNER

BEEF AND BEEF TARTAR Finely cut beef tenderloin with a beer mustard marinade layered with pickled beets and crisp fried capers	\$19	CHEESE BOARD Selection of cheeses served with fresh fruit and crostini	\$28
FISH BOARD Selection of fish served with a variety of cream cheeses, house pickled vegetables and crostini	\$29	CHARCUTERIE BOARD Selection of cured and spiced meats served with house pickled vegetables, beer mustard and crostini	\$27

SOUPS AND SALADS

SUNFLOWER AND SPINACH Baby spinach with tomato, bocconcini and sunflower seeds tossed in a sunflower oil vinaigrette	\$9	BEEF SALAD Roasted beets on field greens tossed with fig dressing and finished with beet chips and chevre	\$14
SOUP OF THE DAY Choose from two soups made daily served with fresh crostini	\$8	CAMBOZOLA & ARUGULA Arugula topped with fresh berries, toasted almonds and Cambozola cheese with a brown butter dressing	\$17

**Applicable taxes not included. *15% Gratuity before taxes added on groups of eight or more.*

DINNER ENTREES

ELK RAVIOLI Braised and pulled elk served over house made butternut squash ravioli in a white wine cream sauce	\$35
VEGETERIAN RAVIOLI House made roasted butternut squash and ricotta filled ravioli with sautéed mushrooms, caramelized onions, walnuts and parmesan cheese	\$28
THE DUCK POND Seared duck breast with blueberry sauce and served with green lentils with a hint of cardamon and cumin	\$35
CHERRY HEN Roasted Cornish Game Hen with peppered orange cherry sauce and served with truffled polenta	\$33
OYSTER MUSHROOM TENDERLOIN Grilled beef tenderloin, (served medium) sautéed oyster mushrooms and grilled balsamic red onions served on house made sweet potato gnocchi in a roasted garlic cream sauce	\$33
Add cambozola cheese	\$3
PORK MEDALLIONS Pork tenderloin seared and finished in the oven served with a fig maple sauce and sweet potato mash	\$29
THE 360 RACK Half Full Full rack of lamb crusted in dijon and herbs, oven roasted to perfection and served with roasted potatoes	\$39 \$55
PAN SEARED PICKEREL Crisp and flakey served on a beet horseradish risotto and cashew cauliflower puree topped with a lemon butter	\$34
PESTO PASTA House made pasta tossed in a creamy pesto sauce with mushrooms, sundried tomatoes, spinach and topped with chèvre	\$27

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FROM THE GRILL

All grill items are served with seasonal vegetables, roasted potatoes and topped with house rub parsnip chip and herb butter

8oz TENDERLOIN	\$49
6oz 12oz NY STRIPLOIN	\$30 \$48
12oz RIBEYE	\$44
SAFFRON STEAK 6oz NY striploin topped with a pea encrusted crab cake and saffron vanilla bean butter	\$44
TURF AND TURF 6oz NY striploin topped with pancetta, mushrooms and onions in a red wine demi glaze	\$42

Additions & sides

Beet horseradish risotto	\$10
Truffled Mushrooms	\$9
Roasted Beets with Basil, Cumin and Fennel	\$9
Mac and cheese with caramelized onions, pancetta and cambozola	\$11

Customize your Grill

Pancetta, Mushrooms and Onions in a red wine demi glaze	\$11
Pea encrusted Crab cake with a Saffron Vanilla Bean Butter	\$14
Cambozola cheese	\$5
Chorizo	\$7

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LUNCH ENTREES *(from 11am to 2pm)*

All lunch items come with your choice of french fries or soup. Upgrade to house salad or sweet potato fries for \$2 extra

Bacon and brie french toast **\$15**

Two pieces of french toast around melted brie and crisp bacon with maple chili sauce for dipping

Ham & swiss croissant **\$14**

Manitoba ham and Bothwell swiss melted on a croissant with fig jam and greens

Rockwood blueberry bison burger **\$16**

Manitoba bison burger with blueberry chutney, garlic aioli, Bothwell cheddar, greens, tomato and onion on a Kaiser

Crispy pickerel **\$16**

Corn meal crusted pickerel pieces with fresh Manitoba cucumber tartar

Smoked hummus and avocado **\$14**

House smoked chickpea hummus with sliced tomato, avocado, sprouts and parmesan crisp on a crunchy roll

Double Maple chicken BLT wrap **\$15**

Maple grilled chicken breast, greens, tomato and bacon with maple aioli tucked in a grilled tortilla

Smoked marmalade and prosciutto grilled cheese **\$16**

House made smoked marmalade, prosciutto, caramelized onions and cheddar in crisp grilled bread

Smoked provolone beef dip **\$16**

Caramelized onions, mushrooms and shaved roast beef topped with melted smoked provolone stacked on a crunchy roll and served with a red wine au jus

Additions & sides

Fries \$5

Sweet potato fries \$7

House salad \$5

Guacamole \$3

Bacon \$2

Caramelized onions \$2

Cheese \$2

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