



Winter Feature Menu 2024-25

APPETIZER

PEI Mussels

Niagara Chardonnay, Saffron, Tomato, Parsley, Toasted Baguette

Crisp Endives

Blood Orange, Feta, Heirloom Radishes, Shallot Vinaigrette

Caesar Salad

House Made Bacon, Soft Boiled Egg, White Anchovy, Caesar Vinaigrette

Pork Belly (\$8 Surcharge)

House Smoked with Soy and Maple, Grilled Corn Agrodolce, Chicharron

MAIN COURSE

Served with Chef's Selection of Seasonal Vegetables

Daube of Beef Short Rib

Braised with Root Veggies, Mushrooms and Local Porter, Buttermilk Mashed Potato

Steak and Potato (\$15 Surcharge)

8oz Striploin or 6oz Tenderloin with Buttermilk Mashed Potato, Garlic Butter and Veal Jus

Pan Seared Arctic Char

Soy-Miso Marinade, Warm Puy Lentil Salad, Black Vinaigrette

Roasted Half Game Hen

Lemon and Herb Marinade, Confit Potato, Truffled Chicken Jus

Butternut Squash Risotto

Saffron, Parmesan, Arugula Pistou

Indulges (additional cost)

Grilled Broccoli with Smoked Chili-Garlic Butter (\$11)

Smashed Confit Potato with Green Onion, Cajun Spice Mix (\$11)

Caramelized Brussels Sprouts with Gruyere (\$12)

Garlic Shrimp 'Scampi' Style (6) (\$21)

House Baked Breads (\$7)

DESSERT

Chef's Seasonal Creation

Selected By Our Pastry Chef

Andrew Loft

EXECUTIVE CHEF, QUEEN'S LANDING

**Advance reservations are required for dinner. No substitutions from the feature menu. You can upgrade to the regular a la carte menu for and additional \$20.00 per person. Please ask your server for more information.*