



## APPETIZERS

**House-made Daily Soup** \$6.99

**Potato & Smoked Bacon Soup**

potato and herb soup with fresh croutons and baked gruyère \$8.99

**House Salad**

mixed greens, shaved carrot, cucumber, radish, cherry tomatoes with a house-made balsamic vinaigrette \$9.99

**Caesar Salad**

crisp romaine, herbed croutons, fresh parmesan and smoked bacon tossed in a vegetarian caesar dressing \$12.99

**Fresh P.E.I. Mussels**

steamed in tomato broth with shallots, garlic, fresh parsley and basil \$10.99

**House Blue Crab Cakes**

pan fried crispy with lemon maple yogurt \$12.99

**Chicken Liver & Madeira Pate**

with cornichons, "Pickles Eh!" chutney & herb crostini \$10.99

**Chef's Choice**

daily creation \$9.99

**Calamari**

crispy fried, garlic marinated and served with a black pepper and lime aioli \$10.99

**Shrimp al Ajillo**

sautéed in a garlic chili olive oil and served with fresh house-made bread \$9.99





## MAINS

### **Roasted Pork Tenderloin**

in a mushroom port sauce with braised red cabbage and herb fried spätzle \$24.99

### **Bacon Wrapped Chicken Breast**

stuffed with caramelized leeks and mushroom on porcini mushroom and butternut squash risotto \$23.99

### **Salt Crusted Atlantic Salmon**

with tomato and chervil beurre blanc served on saffron infused jasmine rice with garlic fried vegetables \$24.99

### **Vegetarian Strudel**

caramelized onion, spinach, mushroom, roasted red pepper, gruyère and mozzarella wrapped in phyllo pastry, baked golden brown, with a fresh vegetable and feta salad \$21.99

### **Confit de Canard**

crispy leg of duck, Colcannon style fingerling potato hash and pomegranate jus \$23.99

### **Chef's Pasta**

daily creation, made to order with house-made sauces \$22.99

## LIGHT ENTRÉES

### **Roasted Chili Chow Mein**

with stir-fried vegetables and chow mein noodles \$19.99 add chicken \$3.50

### **Steak Niçoise Salad**

medium rare grilled steak served with red wine dressed vegetables, niçoise olives, hard boiled egg on a bed of baby arugula \$23.99

### **Warm Spinach Salad**

tossed with warmed goat cheese, roasted tomatoes and golden beets with a red wine vinaigrette and rosemary candied almonds \$19.99 add chicken \$3.50 add salmon \$4.99

### **Blue Crab Cake Salad**

crispy crab cakes with lemon and maple yogurt on a bed of arugula with a brown butter walnut vinaigrette \$24.99

### **Salt Crusted Atlantic Salmon Salad**

salt crusted filet on a bed of arugula and spinach with cucumber, radish, red onion and carrot in a tomato chervil beurre blanc \$23.99





## CANADIAN AAA BEEF

All of our Steaks are char-grilled, served with hand-cut frites, mashed or baked potato, and a chef's selection of seasonal vegetables and Foster's red wine jus, garnished with shallots.

### PERTH COUNTY GRAIN-FED BEEF

Grain-fed for 15-18 months, sourced from surrounding counties and dry-aged a minimum of 28 days.

**8 oz Manhattan-cut SIRLOIN** \$25.99

**7 oz TENDERLOIN** \$29.99

**10 oz STRIPLOIN** \$27.99

**12 oz RIB-EYE** \$29.99

**Add Grilled Scallop & Shrimp Skewer** \$10 each

**HOUSE SAUCES** \$3 each

- Green Peppercorn • Béarnaise • Gorgonzola Butter •
- Madeira & Mushroom •

**HOUSE SIDES** \$3 each

- Grilled Portobello Mushroom • Caramelized Onions •
- Sautéed Mushrooms • Creamed Spinach •
- House Buttermilk Onion Rings •

**HOUSE CONDIMENTS**

- Foster's Barbeque • Horseradish Sour Cream • "Pickles Eh!" Danish Mustard • Chimichurri • "Pickles Eh!" Hot Horseradish Mustard •

### SIGNATURE SIRLOIN

8oz Manhattan-cut Sirloin, gorgonzola butter, Foster's red wine jus, buttermilk onion rings, and a Chef's selection of seasonal vegetables.

\$29.99

### SURF & TURF

8oz Manhattan-cut Sirloin, grilled scallop & shrimp skewer, Foster's red wine jus, choice of potato and chef's selection of seasonal vegetables.

\$32.99

### GRILLING GUIDE

**Blue Rare** seared on the outside, completely red throughout, very cool centre

**Rare** seared on the outside, 75% red throughout centre

**Medium Rare** seared on the outside, 50% red throughout centre

**Medium** seared outside, 25% pink throughout centre

**Medium Well** seared outside, slight pink throughout centre

**Well Done** seared outside, 100% brown throughout centre



### FOSTERS GOURMET BURGER

Our 8 oz classic all beef burger, aioli & hand-cut frites with your choice of **two** toppings \$17.99

- old cheddar • gruyère • gorgonzola •
- goat cheese • caramelized onions •
- strip bacon • sautéed mushrooms •
- grilled portobello mushroom •
- buttermilk onion rings •
- extra toppings \$3 each