

APPETIZERS

DAILY SOUP ... \$12

seasonally inspired

GF V BUTTERNUT SQUASH SOUP ... \$14

candied pepitas, sour cream, rosemary

v BREAD & BUTTER ... \$8

baked fresh daily, whipped butter, flaky salt

GF V HOUSE SALAD ... \$14

*mixed greens, tomato, cucumber, carrot,
tarragon & mustard vinaigrette*

CAESAR SALAD ... \$16

*romaine hearts, double smoked bacon,
croutons, shaved parmesan*

CRISP FRIED CALAMARI ... \$14

black pepper and lime aioli

STEAMED P.E.I. MUSSELS ... \$16

*white wine, tomatoes, herbs, garlic,
butter & grilled toast*

ROASTED MARROW ... \$18

*roasted beef bone marrow, acorn squash
relish, smoked maldon salt, toast*

• add a marrow luge \$5 •

REUBEN CROQUETTES ... \$16

*potato, sauerkraut, corned beef, and Swiss
cheese crusted with panko, house-made
Thousand Island dressing*

BURRATA ... \$20

*caramelized apples, pecan and pepita spiced
brittle, double smoked bacon, toast*

GF SURF & TURF SKEWERS ... \$19

*grilled shrimp & beef tenderloin served with
red chimichurri sauce*

GF BEEF CARPACCIO ... \$20

*pickled mushrooms, lemon, truffle aioli,
parmesan*

CRISPY CRAB CAKES ... \$21

*panko crusted cakes, kale and fennel slaw,
charred tomato remoulade*

LIGHT ENTRÉES

GF COBB SALAD ... \$29

*mixed greens, grilled chicken, bacon, hard boiled egg, gorgonzola,
avocado, red wine vinaigrette*

• Pairs with Seasons Pinot Grigio •

GF STEAK OR SALMON NIÇOISE SALAD ... \$31

*green beans, new potatoes, cherry tomatoes, grilled vegetables, arugula, hard boiled
egg, olives, balsamic vinaigrette*

• Pairs with St. John Beausoleil Rosé •

FOSTER'S BURGERS

*house-made burgers come with hand-cut fries, aioli, lettuce, tomato, red onion & pickle
Substitute Gluten Free Bun ... \$4*

BEEF BURGER ... \$24

• Pairs with Seasons Cab Merlot •

VEGETARIAN BURGER ... \$21

topped with goat cheese & tomato chutney

• Pairs with Domaine de Bachellery Pinot Noir •

LAMB BURGER ... \$26

• Pairs with Lorini Chianti •

SALMON BURGER ... \$26

Salmon patty, herbed yogurt, pickled red onion, arugula

• Pairs with Pepper Tree Shiraz •

*EXTRA TOPPINGS ... \$3 each 4 year old cheddar, gorgonzola, Swiss, goat cheese,
bacon, caramelized onions, sautéed mushrooms, green tomato chutney, peppercorn
crust*

SIGNATURE ENTRÉES

v PAPPARDELLE FORESTIÈRE ... \$29

cremini, black maitake, portobello, shallots, creamy thyme and tarragon sauce

ADD chicken, shrimp, salmon, or beef ... \$9

• Pairs with East Dell Riesling •

GF v ROASTED PORTOBELLO MUSHROOM STEAK ... \$29

fried polenta, red chimichurri, avocado purée

• Pairs with Vina Amalia Malbec •

v SQUASH RAVIOLI ... \$34

delicata squash, brown butter and lemon, stuffing gremolata, hazelnuts, grana padano

• Pairs with Pepper Tree Shiraz •

GF SOMERSET CHICKEN SUPREME ... \$39

slow braised with apple cider, leek and herbs, parsnip duchess, apple fennel slaw

• Adamo Estate Chardonnay •

GF SALMON OSCAR ... \$39

salmon fillet stuffed with crab, wild rice & sweet potato pilaf, kale, béarnaise sauce

• Pairs with Seasons Chardonnay •

GF 20 OZ WILD HOG PORK TOMAHAWK ... \$42

grilled Ontario pork, charred kale with lemon, sweet potato and Yukon gold pavé,

grainy dijon cream sauce

• Pairs with Domaine de Bachellery Pinot Noir •

FOSTER'S CLASSIC STEAK HOUSE MENU

*Choose your char grilled steak served with seasonal vegetables,
choice of house-cut fries, mashed or herb roasted new potatoes*

8 OZ SIRLOIN ... \$45
10 OZ STRIPLOIN ... \$49

8 OZ TENDERLOIN ... \$59
14 OZ CDN PRIME RIB EYE ... \$69

STEAK FRITES MENU

*Choose your char grilled steak and enjoy with Foster's original
house-cut fries and bearnaise sauce*

6 OZ FLAT IRON ... \$39
8 OZ SIRLOIN ... \$42

10 OZ STRIPLOIN ... \$46
8 OZ TENDERLOIN ... \$56

ADD HOUSE SAUCES & TOPPINGS TO ANY STEAK ... \$3 EACH

*Foster's red wine jus
caramelized onions
sautéed mushrooms
gorgonzola*

*green peppercorn & brandy sauce
béarnaise sauce
red chimichurri sauce
peppercorn crust
house steak spice blend*

*** Foster's steaks are all AAA or Prime Canadian beef ***