



FALLICIOUS

October 13 - November 13

Sunday - Friday | Lunch & Dinner



APPETIZERS

Seared Scallops — \$22.50

Butternut squash purée, apple cider beurre blanc, hazelnut crumble

Crispy Pork Belly — \$19

Maple cider glaze, apple-fennel slaw, roasted sweet potato purée

ENTRÉES

Susie Kearn's Hartley Irish Stew — \$19

A traditional Irish stew recipe handed down through generations, featuring tender seasoned beef, vegetables, and potatoes

Herb-Crusted Striploin — \$46

Herb-crusted striploin, roasted garlic potato purée, wild mushrooms, glazed carrots, Cabernet jus

Pan-Seared Salmon — \$39

Orange-maple glazed 6 oz salmon, wild rice pilaf, charred Brussels sprouts, roasted squash

Maple-Sage Chicken Supreme — \$42

Crispy 8 oz chicken supreme, squash risotto, sautéed Brussels sprouts, cranberry jus

DESSERTS

Chocolate Truffle Mousse Cake — \$16.50

Served with fresh cream and seasonal fruit

Pumpkin Cheesecake — \$16

Served with fresh cream and seasonal fruit