

THE OAKLANDS

CHEF ROSS MIDGLEY

TO SHARE

FRESH EAST COAST OYSTERS Classic Mignonette | Lemon | Horseradish | Hot sauce **19**

CHARCUTERIE AND CHEESE 3 Locally Sourced Meats | 3 Locally Sourced Cheese | Pickles and Preserves | Spiced Almonds | Toasts (for 2) **30**

TO START

DAILY SOUP Inspired by the Season and Bounty of Niagara **12**

MIXED GREENS Sliced Niagara Pears | Radish | Dried Cranberries | Red Wine and Citrus Vinaigrette | Sour Cherry **15**

PICKLED BEET AND GOAT CHEESE SALAD Baby Arugula | Roasted Shallot Vinaigrette | Rossco's Granola **16**

MUSHROOMS ON TOAST Wild and Cultivated Mushrooms | Brandy-Peppercorn Cream Grilled Baguette **16**

RIESLING STEAMED MUSSELS Fresh Ginger, Coriander and Lime | Pickled Chilies Coconut Milk | Grilled Baguette **20**

MAINS

'99 LAGER' BRAISED BEEF SHORT RIB Creamy Polenta | St. David's Peperonata Chili-Sofrito Rapini | Cabernet Jus **37**

ATLANTIC SMOKED SALMON 'WALDORF' Celery Root and Green Apple 'Rémoulade' | Walnut Oil | Sieved Egg | Dill Marinated Cucumber | Rye Crumb **26**

SESAME AND PARMESAN CRUSTED EGGPLANT K2 Milling Grains 'Salad' | Confit Tomatoes | Wilted Spinach | Ginger Tomato Fondue **24**

THE OAKLANDS BURGER Ground Beef Chuck and Brisket | Pickled Red Onions | Smoked Cheddar Bibb Lettuce and Tomato | Green Goddess Mayo | Frites or Greens **24**

DUCK LEG CONFIT Grainy Mustard Spaetzle | Roasted Carrots | Red Grape Butter Sauce **30**

BLUE CRAB CRUSTED SABLEFISH Jerusalem Artichoke Pureé | Sautéed Brussels | Lemon Chive Beurre Blanc **34**

BRINED AND GRILLED PORK RACK Du Puy Lentils | Bacon Lardons | Roast Carrots | Juniper Red Cabbage Purée | Harissa Vinaigrette **32**

DESSERTS

CLASSIC LEMON TART Mom's Lemon Curd | Crème Fraîche | Blueberry Syrup **12**

CALLEBAUT DARK CHOCOLATE FLOURLESS CAKE Icewine Macerated Berries | Vanilla Chantilly **12**

WARM GINGER CAKE Brown Butter Ice Cream | Apple 'Pearls' | Caramel Sauce **12**

ARTISANAL CHEESE PLATE 3 Ontario Cheeses | Riverbend Preserves | Crostini **15**