

A P P E T I Z E R S

Black and Blue Beef Steak Tartar

with a “Hot Spring Egg” and
Pommes Gaufrette 16.00

Artisan Spicy Chicken and Chipotle Sausage

with Roasted Corn Polenta,
Sweet Onion Jam 12.00

Grilled Jumbo Asparagus Gratinée

with Sauce Hollandaise, Canadian
Cheddar, and crunchy Bacon 11.00

Crab and Heirloom Apple Salad

Celeriac Remoulade, Lemon Oil,
Radishes, and Micro
Celery 14.00

Heirloom Tomato Salad

Macerated Red Onions, Minus “8”
Vinegar, and Smokey
Blue Cheese 12.00

Canadian Cheddar

Cheese Soup

made with Moosehead Beer
and Bacon 9.00

Steakhouse Caesar Salad

Crisp Romaine Lettuce,
Aged Parmesan, and
Pretzel Croutons 9.00

Assortment of Artisanal Cheese

accompanied with Chef’s Selection
of Dried Fruits and Preserves 14.00

“Le Cellier” Lobster Chopped Salad

Mixed Field Greens, Haricot Verts,
Avocado, Tomatoes, and
“Lake Meadows” Egg 16.00

E N T R É E S

WE PROUDLY SERVE CANADIAN RAISED BEEF

“Le Cellier” Mushroom Filet Mignon

8 oz. Canadian AAA Beef Tenderloin with Wild Mushroom Risotto, White Truffle Butter Sauce,
and Micro Chervil 41.00

Argyle, Pinot Noir, Willamette Valley Oregon \$11.00

Grilled Bone-In Rib-Eye

16-oz Bone-In Rib-Eye with Herb-Parmesan Potato
Wedges and Maple-Pink Peppercorn Butter 42.00

Clos la Coutale, Malbec, Cahors 9.00

Seared Gooseberry Cod

with braised Oxtail Ravioli, Shiitake Mushroom,
Bok Choy, and fragrant Oxtail Consommé 33.00

Mission Hill, Sauvignon Blanc- Semillon, Okanagan Valley 13.00

Canadian “Prime” New York Strip

12-oz Strip Steak with Gruyère-Yukon Gold
Potato Gratin, wilted Spinach, and
Vin Rouge Reduction 42.00

Cadaretta, Syrah, Columbia Valley 15.00

Pacific King Salmon

with Parsnip Purée, Braised Greens,
Pickled Pearl Onions and Mustard Sauce 34.00

Helfrich, Pinot Gris, Alsace 9.00

Roasted Venison Medallions

with Celery Root Mousseline, Forest Mushrooms,
and Brussels Sprouts 37.00

Zin 91, Old Vine, California 9.00

Charred Pork Tenderloin

with Maple Polenta, Sautéed Pea Tendrils, Baby Corn,
and warm Bacon Vinaigrette 32.00

Van Duzer Estate, Pinot Noir, Willamette Valley 13.00

Roasted Duck Breast and Leg Confit

with Cheddar-Bread Pudding, Swiss Chard,
and House-made Pepper Jelly 30.00

*Chateau des Charmes, St. David’s Bench Merlot,
Niagara Peninsula 10.00*

Potato-Leek and Goat Cheese Quiche

with melted Leeks, and Truffle Butter Sauce 23.00

King Estate, Pinot Gris, Oregon 10.00

S I D E I T E M S

“Poutine” Fries

Canadian Cheddar, Truffle Salt, and
Red Wine Reduction 8.00

Creamed Spinach

with Parmesan 7.00

Truffle Crushed Potatoes

Yukon Gold Potatoes, Truffle Oil,
European Butter 8.00

Baked Macaroni & Cheese

with White Cheddar 7.00

Maple-glazed Rainbow Carrots

in Maple Butter 7.00

Sautéed Mushroom

with Herb Butter 7.00