

GREYSTONES

SMALL PLATES

Bread: Sourdough baguette and hummus for two.	4
Marinated Olives: Warm mixed olives, citrus and herbs.	8
Wild Mushroom Soup: Fresh herbs and crème fraîche.	14
Romaine Hearts: House smoked bacon, shaved Parmesan Reggiano, croutons and Caesar dressing.	12
Heirloom Beets: Winter lettuces, Cara Cara oranges, sherry vinaigrette, Saint Agur blue cheese and toasted walnuts.	16
Tuna Tartare: Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce and sesame tempura.	22
Calamari: Fresh calamari, fennel, scallion, celery heart and spicy lime mayonnaise.	19
Oysters: Six oysters on the half shell, fresh horseradish, lemon and red wine mignonette.	19

PIZZA

72 HOUR FERMENTED FRESH YEAST DOUGH.

Margherita: Fresh tomato sauce, Fior de Latte mozzarella and basil.	16
Mushroom: Roasted mixed mushrooms, truffle oil, grilled treviso and Taleggio cheese.	22
Salami: Fresh tomato sauce, Calabrese salami, Fior di Latte mozzarella, Infornate black olives, chili and fennel oil.	20

PASTA

HOUSE MADE FRESH EGG PASTA.

Tagliatelle: Fresh lobster, sea scallops, B.C mussels, Sidestripe shrimp, calamari, tomato, basil and lobster sauce.	38
Mafaldine: Traditional Ragù alla Bolognese and Parmesan Reggiano.	24
Cavatelli: Aged cheddar cream sauce, brown butter roasted cauliflower, lemon-herb and Parmigiano crust.	21
Casarecce: Braised beef short rib, wild mushrooms, kale, lemon gremolata and a natural jus.	32

MAINS

Filet Mignon: Ontario Triple A beef tenderloin, French green beans, pommes frites and red wine jus.	41
Halibut: Fresh East Coast halibut, herb mustard crust, seasonal vegetables and herb beurre blanc.	38
Sea Scallops: Pan seared Dayboat scallops, pickled celeriac, Savoy cabbage, endives and brown butter bacon sauce.	39
Chicken: Quebec free range crispy salted chicken breast, salsa verde vegetables, dark chicken jus and Meyer lemon.	29
Burger: Hand cut Ontario Black Angus beef, double smoked bacon, blue cheese, pickled red onion, Bibb lettuce, green goddess aioli, brioche bun and pommes frites.	19
Lamb: Slow-braised lamb shank, roasted vegetables, escarole, whipped chickpeas, oven dried cherry tomatoes, lemon gremolata.	34