

GREYSTONES

..... SMALL PLATES

Bread: Warm baguette and house made hummus.	
Half Baguette	7
Full Baguette	12
Marinated Olives: Warm mixed olives, citrus and herbs.	9
Green Salad: Gem lettuce, arugula, endives, shaved manchego, romesco, sherry vinaigrette.	12
Romaine Hearts: House smoked bacon, shaved Parmigiano Reggiano, croutons, Caesar dressing.	14
Chilled Garden Pea Soup: Coriander, chili, shrimp and coconut.	14
House Smoked Salmon: Local green asparagus, little gem lettuce, cucumber, soft poached quail eggs, buttermilk ranch dressing.	19
Calamari: Piccolo fritto of fresh calamari, fennel, scallion, celery heart, spicy lime aioli.	20
Lobster and Matane Shrimp Salad: Shaved asparagus, radish, frisee, potato crisp, lemon mayonnaise.	21
Tuna Tartare: Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura.	22
Oysters: Red wine mignonette, horseradish, lemon.	22

..... PASTA

Cavatelli: Aged cheddar sauce, cauliflower, brown butter, lemon and chives.	21
Peppercorn Tagliatelle: House made pasta, sauteed beef tenderloin, truffled mushrooms, Madeira cream, cracked black peppercorns, Parmigiano crust.	32
Veal Casarecce: House made pasta, braised Ontario veal brisket filled with Parmigiano Reggiano, mozzarella, lemon, garlic and herbs, white wine caper tomato sauce, garlic scape pesto.	34
Lobster Risotto: Fresh N.S. lobster, B.C. side striped shrimp, morel mushrooms, fava beans, basil pesto.	42

..... MAINS

Burger: Hand cut beef, double smoked bacon, Benedictine blue cheese, pickled red onions, Bibb lettuce, green goddess aioli, brioche bun, pommes frites.	21
Mediterranean Vegetables: Whipped chickpeas, pepronata, roasted fennel, carrots, oven dried cherry tomatoes, grilled rapini, romesco, fine olive oil.	22
Pork: Smoked and grilled rib chop crusted with harissa bread crumbs, roasted garlic whipped potatoes, piperade, grilled rapini, artichokes, romesco.	28
Chicken: Ontario chicken breast with crispy sea salt skin, farro, treviso, blistered cherry tomatoes, parsley pesto, toasted walnuts, chicken jus.	31
Halibut: Fresh West Coast Halibut, herb and mustard crust, asparagus, wild mushrooms, spinach, porcini white wine sauce.	38
Sea Scallops: Pan seared Dayboat scallops, spring onions, snap peas, bok choy, wild rice, ginger lime beurre blanc.	39
8oz Flat Iron	32
7oz Filet Mignon	43
10oz New York Striploin	44
French green beans, frites, red wine jus.	

..... SIDES

Parmesan Frites	8
French Green Beans	9
Roasted Garlic Whipped Potatoes	9
Sautéed Mixed Mushrooms	12