

GREYSTONES

..... SMALL PLATES

Bread: Warm half baguette and house made hummus.	7
Marinated Olives: Warm mixed olives, citrus and herbs.	9
Romaine Hearts: House smoked bacon, shaved Parmigiano Reggiano, croutons, Caesar dressing.	14
Truffled Wild Mushroom Soup: Crème fraîche, crispy thyme bread crumbs.	15
Wedge Salad: Iceberg lettuce, avocado, double smoked bacon, oven dried cherry tomatoes, blue cheese buttermilk dressing.	16
Fresh Burrata Salad: Endive lettuces, charred orange relish, pistachio, pomegranate, fine olive oil, grilled sourdough.	20
Calamari: Piccolo fritto of calamari, fennel, scallion, celery heart, spicy lime aioli.	20
Tuna Tartare: Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura.	22
Oysters: Red wine mignonette, horseradish, lemon.	22
Octopus: Romesco grilled, shaved fennel, kohlrabi, sweet onion, tomato saffron vinaigrette.	23

..... HOUSE MADE PASTA

Cavatelli: Squash crema, brown butter sage pesto, goat cheese, toasted pumpkin seeds.	25
Gnocchi Parisienne: Seasonal wild mushrooms, wilted greens, parsley, truffled Porcini sauce, crispy Parmesan crumb.	28
Peppercorn Tagliatelle: Sautéed beef tenderloin, truffled mushrooms, Madeira cream, cracked black peppercorns, Parmigiano crust.	34

..... MAINS

Burger: Hand cut beef, roasted portobello mushroom, red onion, lettuce, Gruyere cheese, tomato jam, cracked peppercorn mayonnaise, pommes frites. Add house smoked bacon 3	22
Mediterranean Vegetables: Whipped chickpeas, peperonata, roasted fennel, carrots, cherry tomatoes, grilled rapini, romesco, fine olive oil.	24
Chicken: Roasted Quebec chicken, bacon roasted Brussels sprouts, lemon, hazelnut, heirloom carrots, pearl couscous, porcini sauce.	34
Salmon: Roasted Isle of Skye organic salmon, red wine braised lentils, cauliflower, grilled leeks, caper brown butter sauce.	34
Halibut: Fresh Atlantic Halibut, herb and mustard crust, chanterelles, fingerling potatoes, roasted cipollini onions, peas, tripple crunch mustard beurre blanc.	38
Sea Scallops: Pan seared Dayboat scallops, spring onions, snap peas, bok choy, wild rice, Tokyo turnips, ginger lime beurre blanc.	39
Brasied Beef Short Ribs: Red wine slow braised, whipped parsnip potatoes, cabbage, wild mushrooms.	39
Shellfish Risotto: Fresh lobster, B.C. side striped shrimp, scallops, salsa verde, fine olive oil.	43
Grilled Ontario AAA Steaks: French green beans, frites, smoked tomato aioli. 7oz Filet Mignon 10oz New York Striploin Add red wine jus 3	43 44
Lamb Rack: Honey mustard crust, roasted garlic whipped potatoes, piperade, artichokes, black olives, rapini, rosemary jus, fine olive oil.	46

..... SIDES

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