GREYSTONES

SMALL PLATES

House Made Hummus: Warm artisinal sourdough baguette for two. **7**

Marinated Olives: Warm mixed olives, citrus zest, herbs. **10**

Tuna Tartare: Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura. **24**

Romaine Hearts: House smoked bacon, shaved Parmigiano Reggiano, croutons, Caesar dressing. **16**

Oysters: Premium East Coast oysters, red wine mignonette, fresh horseradish, lemon. **26**

Calamari: Piccolo fritto, fennel, spring onion, celery, spicy lime mayonnaise. **22**

Green Salad: Mixed lettuces, vinaigrette. **13**

Tomato Salad: Ontario Heirloom tomatoes, quick pickled cucumber, grilled artichokes, tahini herb dressing, green olive and roasted pepper salsa. **21**

Fresh Burrata Salad: Charred little gem lettuce, celery heart, shaved heirloom radishes, fine olive oil, Meyer lemon, Green Goddess sauce, toasted hazelnut. **24**

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MAINS

Peppercorn Tagliatelle: Sautéed beef tenderloin, truffled mushrooms, Madeira cream, cracked black peppercorns, Parmigiano crust. **36**

Cavatelli: Rapini two ways, crumbled Italian sausage, fresh chili, shaved Parmigiano Reggiano. **28**

Casarecce: Local arugula, charred sweet corn, roasted peppers, basil, ricotta, salata. **30**

Fettuccine: Fresh tomato sauce, basil pesto, fine olive oil, Parmigiano Reggiano. **23**

All pasta is made fresh in house.

Mediterranean Vegetables: Whipped chickpeas, peperonata, roasted fennel, carrots, cherry tomatoes, grilled rapini, romesco, and fine olive oil. **26**

Shellfish Risotto: Fresh lobster, Laughing Bird shrimp, scallops, Salt Spring Island mussels, salsa verde. **46**

Salmon: Roasted Isle of Skye organic Atlantic salmon, succotash, corn purée, spinach, smoked tomato beurre blanc. **39**

Halibut: Bacon mustard herb crust, summer vegetable fricassée, sweet onion purée, salsa verde, Meyer lemon chive beurre blanc. **45**

Chicken: Crispy togarashi spiced breast, sauteed Asian greens, pea tendrils, spring onions, Tokyo turnips, chili, fresh ginger, wild rice, soy chicken jus. **39**

Lamb Rack: Honey mustard crust, whipped chickpeas, piperade, artichokes, black olives, rapini, rosemary jus, fine olive oil. **MP**

Burger: Hand cut Ontario beef, roasted portobello mushroom, red onion, lettuce, Gruyère cheese, tomato jam, cracked peppercorn mayonnaise, pommes frites. **25**
Add house double smoked bacon 3

Grilled Ontario AAA Steaks: Whipped potatoes, sautéed mushrooms, French green beans, red wine jus.
10oz New York Striploin **49**
7oz Filet Mignon **51**

SIDES

Parmigiano Reggiano Frites **9**

French Green Beans **10**

Whipped Potatoes **12**

Sautéed Mixed Mushrooms **14**