

Entertainment Menu

Appetizers

Chef's Daily Soup Seasonal	9
Heirloom Tomato Antipasto Heirloom Cherry Tomatoes, Crostini, Lump Fish Roe with Whipped Truffle Goat Cheese & Basil Leaves	18
Caesar Romaine with Reggiano, Pancetta Chips, Croutons drizzled with Aioli & Lemon	16
Frisée Salad Frisée, Baby Arugula, Green Asparagus, Easter Radish, Chevre Noir with a Honey Lavender Vignette	14
Jumbo Shrimp Cocktail Black Tiger Shrimp with House Cocktail Sauce, Lemon, Cucumber & Shredded Iceberg	19
Calamari Provencal Grilled Squid dipped in Browned Butter, Ratatouille with Grilled Crostini Grilled Calamari Provencal	19

Entrées

Prime Rib 8 oz Prime Rib Roast with an Oyster & Morel Mushroom Ragout, Roasted Fingerling Potatoes, Seasonal Vegetables & topped with Chimmichurri	41
Ontario Free Range Chicken Supreme Prosciutto Chicken Supreme, Tuxedo Orzo Pasta, Seasonal Vegetables with Sun-dried Tomato Rosemary Pesto	28
Mediterranean Sea Bass Pan Seared Mediterranean Sea Bass with Summer Vegetables, Pistou, Chevre Noir with Red Pepper Relish	29
Butternut Squash & Pine Nut Risotto Arborio Rice, Toasted Pine Nuts, Butternut Squash, Pecorino Cheese, Green Asparagus with a White Truffle Essence	24

Desserts

Mill House Cheesecake With Field Berry Compote & Crème Anglaise	11
Turtle Chocolate Brownie and Sour Cherry Mousse	12
Seasonal Fresh Fruit Bowl	9