

Lunch Menu

Glass of Ravine Vineyard Sand & Gravel
Chardonnay, Sauvignon Blanc, or Redcoat

First Course

FRENCH ONION SOUP

*Caramelized onion, Dre's sourdough,
Gruyere cheese, rich beef broth*

MUSHROOMS AND TOAST

*Sautéed wild mushrooms, grilled sourdough,
beef jus, VSOP Brandy, cream*

ORGANIC GREEN SALAD | GF

*The New Farm greens, smokey mustard vinaigrette,
sheep's milk feta, toasted sunflower seeds*

CRISPY CAULIFLOWER

*Fried cauliflower, cafe de Paris aioli,
feta cheese, green onion*

BEEF TARTARE

*Hand chopped Ontario beef, black truffle, dijon, sherry vinegar,
egg yolks, walnuts, grilled sourdough, Good Leaf lettuce*

Second Course

RAVINE BACON CHEESE BURGER

*7oz smash burger, house smoked bacon,
cheddar cheese, onion jam, dill pickle iceberg lettuce, frites*

STEAK FRITES | GF

*8oz dry aged striploin, house frites,
fresh horseradish, beef jus*

MARKET FISH

Rotating fish feature

FEATURE SANDWICH

Rotating sandwich feature, frites

POTATO GNOCCHI

*Roasted chili, garlic tomato sauce,
ricotta, basil*



WINE TOURS

~ Vintage Lounge Classics ~

Buffalo Cauliflower Wings

Battered Cauliflower Florets Tossed in House Buffalo Sauce, Shaved Heirloom Carrots, Golden Frisée, Blue Cheese Dressing

Fish N Chips

Coconut Crusted Tilapia with Kaleslaw, Pineapple Curry Dip and Sweet Potato Frites, Garlic Aioli

Classic Club Wrap

Grilled Breast of Chicken, Cheddar Cheese, Bacon, Lettuce, Tomato, Smoked Jalapeño Aioli

Pillar Burger

Half a Pound of Seasoned Ground Beef, Ontario Cheddar, Tomato, Onion, Pickle, Lettuce,

Mediterranean Pizza

Marinated olives and Artichokes, Caramelized Onions, Grilled Zucchini, Feta Cheese, Pesto Signature Sauce

~ Dessert ~

Chefs Choice

 = Vegetarian

Executive Chef Mark Longster