

## **STARTERS**

Sesame Crusted Albacore Tuna, Green Beans, Fingerling Potato, Cherry Tomato, Hard Boiled Egg Mustard Vinaigrette -26-

Winter Greens, Belgian Endive, Radicchio, Candied Pecans, Granny Smith Apple, Blue Cheese, Sherry Vinaigrette -18-

Butternut Squash Soup, Cinnamon Mascarpone, Toasted Pumpkin Seeds, Spiced Maple -14-

Cobb Salad, Double Smoked Bacon, Cherry Tomato, Radish, Aged Cheddar, Hard Boiled Egg, Tarragon Dressing

Caesar Salad, Garlic Crostini, Shaved Parmesan, Smoked Bacon (Add Chicken -15-)

-18

Parmesan Fries With Sea Salt, Parmesan Cheese, Garlic Aioli

-14-

Charcuterie and Cheese, Pickles, Date & Nut Crostini, Candied Almonds

-28-

## **MAINS**

NOTL Burger with Beef Shortrib & Chuck Patty, Bacon, American Cheese, Lettuce, Tomato and Dill Pickle on a Brioche Bun (Add Fries -7-)

-21-

Seared Atlantic Salmon, Fingerling Potato, Broccolini, Herb Beurre Blanc

-36-

Chicken Club Sandwich, Smoked Bacon, Tomato, Lettuce, Red Pepper Jam

-24-

"Steak Frites" Ontario Beef Striploin, Buttered Green Beans, Green Peppercorn Jus\*

-48-

Rigatoni Alla Vodka, Tomato Sauce, Nduja Sausage, Shaved Parmesan, Brown Butter Breadcrumb

-32-

## **DESSERTS**

Warm Brownie, Salted Caramel Ice Cream

-12-

Vanilla Creme Caramel

-12-

Vegan options available upon request
Please inform your server of any dietary restrictions or allergies
\*For guests on meal/room packages, please add \$10 plus tax and service for these items