



# SUMMER

## TO START

### **Mixed Garden Greens (GF,DF) | 20**

Garden Vegetables, Vidal Ice Wine Vinaigrette, Pickled Onion, Fresh Herbs  
Add Chicken Breast 10 | Shrimp (3)10

### **Young Romaine (GFA) | 20**

Caesar Dressing, Bacon Lardons, Duck Fat Crouton, Egg Yolk, 2 Year Gouda  
Add Chicken Breast 10 | Shrimp (3)10

### **Cucumber & Melon (GF, DFA) | 22**

Marinated Melon, Local Cucumbers, Feta, Jalapeño, Pistachio, Foraged Greens

### **Crispy Local Pork Belly (GF) | 24**

Smoked Eggplant, Heirloom Tomatoes, Basil

### **Aged Beef Tartare (GFA, DF) | 27**

Classic Seasonings, Shaved Foie, Radish, Garden Herbs, Sourdough Crisps

### **Poached Digby Scallops (GF) | 29**

Grilled Local Peach, Fennel Salad, Pancetta, Cab Franc Ice Wine, Mint

### **Fresh East Coast Oysters (GF, DF) | 6/ 28**

Seasonal Mignonette, Fresh Lemon & House Hot Sauce, Served on Ice

### **Local Charcuterie & Cheese (GFA) | 45**

3 Local Meats, 3 Local Cheeses, Preserves & Pickles From The Garden, House Crostini & House Made Mustard, Seasonal Compote

*In Irish mythology Danu is the mother goddess associated with the land along with the bounty reaped from it. In honour of that ancestral figure 'Danu Cellars' is a nod to our family's heritage and the land on which we sow.*



# SUMMER

## TO SAVOUR

### **Seafood Linguini** | 46

Poached Lobster, Shrimp, Garlic, Chardonnay, Soft Herbs, Heavy Cream

### **Ontario Lamb Loin (DFA)** | 59

Minted Pea Purée, Baby Turnips, Swiss Chard, Braised Croquette, Lamb Bone Jus

### **Roasted Lake Huron Pickerel (GF)** | 48

Creamed Corn, Baby Eggplant, Sweet Pepper Relish, Basil

### **Roasted Organic Hen Breast (GF)** | 42

Cauliflower & Almond Puree, Roasted Brassicas, Thyme & Chicken Jus

### **Seasonal Risotto** (Vegan Option Available) | 40

Inspired By The Bounty Of Huron County

### **Van Osch Farms Steaks (DFA, GF)**

All served with Roasted Fingerlings OR Pommé Puree, Garden Vegetables, Red Wine Jus

8 oz Top Sirloin | 45

10 oz Aged Ribeye | 68

7 oz Aged Tenderloin | 62

7 oz Aged Striploin | 57

40 oz Tomahawk Aged Ribeye | MP

### **Add Steak Enhancements**

Lobster Tail MP

Sautéed Mushrooms | 14

Garlic Shrimp (6) | 19

Caramelized Onions | 12

### **Degree of Perfection**

Blue rare | Rare | Medium Rare | Medium | Medium Well | Well Done

v = Vegetarian | gf = Gluten Friendly | df = Dairy Free | gfa = Gluten Friendly Available | dfa = Dairy Friendly Available

Groups of 6 or more are subject to an 18% auto gratuity. All prices subject to HST.

Please note that we cannot accommodate plate splitting or modifications. All menu items are at Chef's discretion & subject to change. While quantities last.

Please inform your server of any allergies or dietary restrictions. Diets are listed, however our kitchen produces items that are not gluten free/nut free/dairy free. Additional options may be available. Consuming raw or undercooked meats, poultry, seafood, shellfish such as oysters, or eggs may increase your risk of food borne illness.