



SUMMER

TO START

Mixed Garden Greens (GF,DF) | 22

Garden Vegetables, Vidal Ice Wine Vinaigrette, Pickled Onion, Fresh Herbs

Young Romaine (GFA) | 24

Caesar Dressing, Bacon Lardons, Duck Fat Crouton, Egg Yolk, 2 Year Gouda

Cucumber & Melon (GF, DFA) | 24

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

Crispy Local Pork Belly (GF) | 25

Smoked Eggplant, Heirloom Tomatoes, Basil

Aged Beef Tartare (GFA, DF) | 29

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

Poached Digby Scallops (GF) | 32

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 | 48

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) | 44

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

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. Dietaries 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.