



FALL

TO START

Seasonal Feature Soup | 16

Inspired By Huron County

French Onion Soup (DFA, GFA) | 18

Slow Cooked Onion, Soft Herbs, 2 Year Gouda, House Made Crostini

Baby Kale Salad (GF, DFA) | 20

Red Wine Poached Pears, Apple Cider Vinaigrette, Chèvre, Hazelnut

Young Romaine (GFA) | 22

Caesar Dressing, Bacon Lardons, Garlic Crouton, Cured Egg Yolk, 2 Year Gouda

Ontario Lamb Lollipops (GF) | 30

Basil & Sunflower Pesto, Minted Yogurt, Rosemary Jus

Aged Beef Carpaccio (GF, DFA) | 29

Baby Rocket, Shaved 5 Brothers, Caper Aioli, Pickles, Vegetable Chips

Roasted Digby Scallops (GF) | 32

Shaved Brussel Sprout, Bacon Lardons, Honeycrisp Apple

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.



FALL

TO SAVOUR

Seafood Linguine (GFA) | 48

Poached Lobster, Shrimp, Garlic, White Wine, Soft Herbs, Heavy Cream

Salmon En Croûte | 49

Spinach & Mushroom Duxelles, Roasted Local Squash, Citrus & Herb Beurre Blanc

Red Wine Braised Pork Jowl (GF) | 42

Cranberry Puree, Apple & Fennel Slaw, Brussel Sprouts, Fingerling Coins, Red Wine Jus

Hayter's Turkey Fillet (GF, DFA) | 42

Soy Ginger Marinade, Maple Roasted Baby Carrots, Miso Pommé Purée, Red Wine Jus

Vegan Feature | 40

Please Ask Your Server

Van Osch Farms Steaks (DFA, GF)

All served with Roasted Fingerlings OR Pommé Purée, Seasonal Vegetables, Red Wine Jus

8 oz Top Sirloin | 45

10 oz Aged Ribeye | 68

7 oz Aged Tenderloin | 62

7 oz Aged Striploin | 57

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.