



WINTER

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

Iceberg Wedge Salad (GF, DFA) | 24

Orchard Apple, Bitter Greens, Blue Cheese, Candied Walnuts, Honey & Chardonnay Vinaigrette

Young Romaine (GFA) | 24

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

Ontario Lamb Lollipops (GF) | 30

Smoked Parsnip Cream, Cranberry Gastrique, Rosemary Jus

Beef Tartare (DF, GFA) | 28

Roasted Bone Marrow, Worcestershire Aioli, House Pickles, Parsnip Chips

Roasted Digby Scallops (GF) | 32

Caramelized Cauliflower, Braised Leeks, Brown Butter Vinaigrette, Hazelnuts

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.



WINTER

TO SAVOUR

Seafood Linguine (GFA) | 48

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

Roasted Arctic Charr (GF, DFA) | 49

Slow Cooked Cabbage, Navet, Apple Beurre Blanc, Fresh Dill

Cedar Villa Pork Tenderloin (GF, DFA) | 44

Mustard & Rosemary Brine, Brussel Sprouts, Squash Fondants,
Sweet Potato Purée, Orange Bourbon Jus

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

Sage & Garlic Marinade, Pommé Purée, Seasonal Vegetables, Cranberry & Orange Marmalade

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 | 48

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.