



# 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.