

Now taking reservations for New Year's Eve

Appetizers

GORGONZOLA AND PEAR TART

A golden puff pastry shell filled with grilled pears, caramelized onions and blue cheese, baked until golden, set on a bed of balsamic-kissed arugula and finished with honey-roasted pecans

12

CALAMARI FRITTA

Encrusted in a blend of corn and rice flour, fried until crisp, drizzled with a smoked jalapeno aioli and topped with a fresh peach and cilantro salsa

13

BUFFALO CLAM STRIPS

Lightly dusted strips of PEI clams flash fried to deliver a perfect crunch and tossed in a classic buffalo sauce. Paired with celery sticks and a blue cheese dressing for dipping

13

CLASSIC SHRIMP MARTINI

Served with a hint of vodka and vermouth spiked cocktail sauce

15

CARRIBEAN BEEF TIPS

AAA beef, marinated in traditional Jerk spices, seared in a cast iron skillet and served in a pool of cabernet demi-glace

15

RYEGATE CAESAR SALAD

Crisp romaine hearts tossed in our house-made Caesar dressing, accompanied by roasted garlic cloves, crispy parma ham parmesan cheese and our house favourite herbed polenta croutons

9

ORGANIC FIELD GREENS

Tossed in a champagne and pink peppercorn vinaigrette and topped with fresh strawberries, sweet red onions, toasted almonds and fresh Parmesan shavings

9

ROASTED BUTTER NUT SQUASH SOUP

Lifted with a touch of sage and heavy cream then finished with sliced forest mushrooms and a drizzle of maple syrup

7

LAKE ERIE PICKEREL CHOWDER

Local pickerel simmered with new potatoes, leeks, celery, white wine and cream. Finished with a touch of fresh dill

8

NATURAL CUT POTATO CHIPS OR SWEET POTATO FRIES

Flash-fried and tossed in sea salt and cracked pepper

5

Add chipotle mayonnaise for dipping

2

Entrees

FILET MIGNON AU POIVRE

8oz beef tenderloin, wrapped in double smoked bacon and pressed in cracked peppercorns, served over rosemary mashed red-skinned potatoes. Drizzled with a peppercorn demi-glace reduction, crowned with onion straws and served with steamed asparagus spears

34

ATLANTIC SALMON

Delicately encrusted in candied pecans then drizzled with maple syrup and topped with a zesty mixture of green apples and sliced radishes. Served resting on a bed of basmati rice pilaf and steamed asparagus spears

29

TUSCAN CHICKEN

Stuffed with fire-roasted red peppers, mascarpone cheese, charred sweet corn and placed in a lemon-scented veloute sauce. Topped with baby organic pea tendrils, sprouts, and set atop a cloud of rosemary mashed red-skinned potatoes. Served with steamed asparagus spears

26

MUSHROOM RAVIOLI PRIMAVERA

Semolina pasta stuffed with a blend of mushrooms and cheese, tossed in a vodka blush sauce with fresh asparagus spears, sundried tomatoes and summer sweet peas. Capped with fresh parmesan shavings and served with freshly baked garlic toast

23

SMOKED PRIME RIB OF BEEF AU JUS

12oz AA A prime rib, rubbed in Chef's signature spice blend, hickory-roasted in our smoker maximizing its flavour. Served with a baked potato, Yorkshire pudding and steamed asparagus spears

32

RACK OF LAMB

Half rack of tender New Zealand Lamb, rubbed with a mint and rosemary pesto, roasted and presented with rosemary mashed red-skinned potatoes, and steamed asparagus spears. Finished with a natural pan reduction

40

ADD-ONS

Butter poached mushrooms – 5 4oz lobster tail – 15
Skewered shrimp – 8 Béarnaise sauce - 3

Desserts

CHOCOLATE CARAMEL SHIMMER

Chocolate shell filled with a dark chocolate sponge and home made caramel and finished with a crown of chocolate spears.

7

CLASSIC NEW YORK STYLE CHEESECAKE

Topped with fresh strawberries and mint marinated in vanilla sugar and finished with fresh whipped cream

7

New Year's Eve 2012

Live entertainment with Jazzus and Bob Gabriele

Call 519-735-6500 to reserve today