

Appetizers

Caesar Salad

Crisp romaine lettuce, house garlic and lemon dressing, croutons, double smoked bacon
\$11

Blackened Shrimp

Large black tiger shrimp blackened served chilled with roasted garlic aioli
\$16

Butternut Squash & Kale Salad

Roasted butternut squash, onions, toasted pumpkin and sunflower seeds, kale, maple soy dressing
\$13

Mushroom Bruschetta

Sautéed mixed mushrooms with garlic, onions, parsley, thyme and oregano, grilled house bread,
Adoro olive oil and balsamic vinegar
\$14 Add goat cheese \$3

Farmer's Board

In-house charcuterie, pickled vegetables and egg, Ontario cheese, grilled homemade bread,
grainy mustard
\$18

Traditional Escargot

Herb and garlic sautéed escargots topped with your choice of goat cheese or mozzarella and served
with garlic bread
\$13

Baked Camembert

Camembert cheese, local blueberry balsamic chutney, warm ciabatta baguette
\$16

Winter Greens

A mixture of available local greens, dried cranberries, onions, toasted walnuts and
rosemary vinaigrette
\$12

Entrées

All entrées are served with seasonal vegetables and your choice of Chef's rice or potatoes

Potato Crusted Pickerel

Pan seared potato crusted Ontario pickerel served with garlic lemon dill aioli
\$28

Filet Mignon

Grilled 8oz Ontario beef tenderloin with a mushroom red wine au jus
\$35

Somewood Farm's Pork

Please ask your server about our pork cut of the day
\$23

Rainbow Trout

Pan seared Manitoulin rainbow trout with a chipotle lime and spruce tip butter
\$25

Lamb

Mixed grill of lamb from Wand Family Farms with minted grainy mustard cream sauce
\$33

Add a Canadian lobster tail to your entrée

3oz \$14.95

(Taxes and gratuities are not included on our menu)

Please alert us of any allergies you may have

At The White Owl Bistro, we believe that a dish must first start with quality ingredients. We are deeply committed to bringing back the knowledge of where our food comes from and in supporting our local farmers and producers. We are also a certified Feast On designation showcasing Ontario's taste of place.



Pastas & Vegetarian

Seafood Cannelloni

Fresh hand rolled cannelloni stuffed with bay scallops, baby shrimp, spinach and ricotta cheese. Served with a seafood béchamel and topped with a roasted garlic buttered Canadian lobster tail.

\$32

Roast Chicken & Butternut Squash Pasta

House made pasta with pulled Somewood Farm's chicken, roasted butternut squash, onions and garlic in a brown butter sage cream sauce.

\$26

Wild Boar & Bison Meatball

Locally raised bison from Graywalk Farms and wild boar from Trillium Meadows meatball stuffed with DeHaan goat cheddar, pomodoro sauce, house made pasta

\$25

Vegetable Thai Noodle

Sesame stir fried vegetables, peanuts, spinach, sweet chili Thai coconut sauce, rice noodles

\$23 Sub zucchini noodles \$3

Vegetarian Quinoa Chili

Ontario quinoa, mixed beans, vegetables, jalapeno corn bread croutons

\$21

Add a Canadian lobster tail to your entrée

3oz \$14.95

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