

Appetizers

Caesar Salad

Crisp romaine lettuce with a house garlic and lemon dressing, croutons and prosciutto crisps
\$11

Shrimp Cocktail

Large black tiger shrimp served with traditional cocktail sauce
\$16

Avocado Lime Kale Salad

Kale, tomatoes, black beans, onions, roasted corn, fried chipotle tortillas, avocado lime dressing
\$13

Watermelon Cucumber Salad

Watermelon, cucumber, onions, fresh mint and parsley, feta cheese, pea shoots, balsamic reduction
\$13

Farmer's Board

Somewood Farm's charcuterie, pickled vegetables, Ontario cheese, grilled house bread,
grainy mustard
\$16

Traditional Escargot

Herb and garlic sautéed escargots topped with your choice of goat cheese or mozzarella and served
with garlic bread
\$12

Baked Camembert

Camembert cheese with a maple thyme raspberry jam and a warm ciabatta baguette
\$16

Market Greens

A mixture of available local market greens, tomatoes, cucumbers, onions, pea shoots, house raspberry
vinaigrette
\$10

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

Striploin Steak

Grilled 10oz Ontario beef striploin with red wine au jus and scallion mustard compound butter
\$35

Lamb

Mixed grill of lamb from Wand Family Farms with a smoked cherry barbeque sauce
\$33

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 pineapple lime salsa
\$25

Wild Boar & Bison Burger

Locally raised bison from Graywalk Farms and wild boar from Trillium Meadows, double smoked bacon, pickled red onions, chipotle mayonnaise and Thornloe's Stone Town Falls Gruyere cheese on a homemade bun
\$27

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

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.
\$31

Roast Chicken Pomodoro Pasta

House made pasta with Somewood Farm's roast chicken, tomatoes, onions, fresh basil, olive oil and balsamic reduction. Add goat cheese \$3
\$27

Fresh Zucchini "Pasta"

Zucchini noodles, wild mushrooms, peppers, onions, arugula, black olives and feta cheese
\$23 Add chicken \$7

Lemon, Leek and Asparagus Pasta

House made pasta with sautéed asparagus, red chili, and leeks in a lemon and fresh herb cream sauce
\$25 Add Shrimp \$9

Add a Canadian lobster tail to your entrée

3oz \$14.95

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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.

