

Appetizers

Caesar Salad

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

Blackened Shrimp

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

Roasted Beet Salad

Mixed greens, roasted beets, onions, spiced cashews, honey dijon vinaigrette
\$13 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

Mushroom Bruschetta

Sautéed mixed mushrooms with garlic, onions, parsley, thyme and oregano, grilled house bread,
Adoro olive oil and balsamic vinegar
\$15 Add goat cheese \$3

Baked Camembert

Camembert cheese with a strawberry chipotle jam and a warm ciabatta baguette
\$16

Summer Greens

Local greens, sliced available fruit, onions, toasted walnuts, pea shoots, house raspberry vinaigrette
\$13

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 garlic rosemary compound butter
\$35

Lamb

Mixed grill of lamb from Wand Family Farms with a lemon mint sauce
\$33

Somewood Farm's Pork

Please ask your server about our pork cut of the day
\$24

Rainbow Trout

Pan seared rainbow trout with chimichurri
\$26

Wild Boar & Beef Burger

Locally raised grass fed beef from Dalew Farms and wild boar from Trillium Meadows, double smoked bacon, pickled red onions, jalapeno mayonnaise, sliced tomatoes and Swiss 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.

\$32

Roast Chicken, Bacon & Mushroom Pasta

House made pasta, Somewood Farm's pulled chicken, mushrooms, spinach, double smoked bacon, onions, roasted red pepper cream sauce.

\$28 Sub zucchini noodles \$3 Add goat cheese \$3

Thai Vegetables with Rice Noodles

A stir-fry of vegetables and peanuts with a sweet chili coconut sauce on rice noodles

\$23 Sub zucchini noodles \$3

Pasta Marinara

House made pasta, tomato basil sauce, Kalamata olives, toasted walnuts

\$22 Sub zucchini noodles \$3

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.

