

# White Owl Dinner Menu

## Appetizers

### Caesar Salad

Local greens, house garlic and lemon dressing, croutons and double smoked bacon  
\$12

### Baked Shrimp Salsa

Fogo Island wild northern pink shrimp, house made tomato salsa,  
corn tortilla chips, jalapeno avocado sauce  
\$16

### Fresh DEI Mussels

Your choice of sauces: White Wine Garlic, Coconut Curry or Chipotle Cream  
\$17

### 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, choice of goat cheese or mozzarella, garlic bread  
\$13

### Mushroom Bruschetta

Sautéed mixed mushrooms with garlic, onions, parsley, thyme and oregano, grilled homemade  
bread, Adoro olive oil and balsamic vinegar  
\$16 Add goat cheese \$3

### Baked Camembert

Camembert cheese, peppered strawberry balsamic jam, warm ciabatta baguette  
\$17

### Market Salad

Please ask your server – changes with in season availability  
\$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, garlic lemon dill aioli  
\$28

## Striploin Steak

Grilled 8oz Ontario beef striploin, red wine au jus, roasted garlic tarragon butter  
\$35

## Somewood Farm's Pork

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

## Fogo Island North Atlantic Cod

Pan seared hand line caught cod from Fogo Island Newfoundland,  
smoked cedar and sumac salt, lemon butter sauce  
\$26

## Grass Finished Bison and Beef Burger

8oz mix of Bison du Nord Bison and Dalew Farms beef, peppered onion bacon jam, Thornloe Romano cheese, tomato, lettuce, chipotle aioli, brioche bun  
\$29

## Vegan Mushroom Quinoa Burger

Ontario quinoa and mixed mushrooms burger, house BBQ sauce, zesty zucchini relish, onions, tomato, lettuce, jalapeno avocado sauce, vegan brioche bun  
\$24  
Add goat cheese \$3

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

### 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

### Sundried Tomato, Roast Chicken and Arugula Pasta

House made pasta, Somewood Farm's pulled chicken, arugula, onions, parmesan cheese, sundried tomato cream sauce, crispy capers  
\$28  
Sub zucchini noodles \$3 Add goat cheese \$3

### Braised Lamb Pot Pie

Braised Wand Family Farm's lamb, peppers, onions, mushrooms, zucchinis, paprika tomato sauce, topped with garlic mashed potatoes, house garlic bread  
\$30

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.

