

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

French Onion Soup

Caramelized onions, house made beef broth made with Dalew Farms grass finished beef bones,
garlic croutons, Swiss cheese
\$11

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
\$14

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, red wine raspberry chutney, warm ciabatta baguette
\$17

Pickled Beet Salad

Local greens, pickled beets, onions, toasted pecans, goat cheese, maple balsamic dressing
\$13

Entrées

Potato Crusted Pickerel

Pan seared potato crusted Ontario pickerel, garlic lemon dill aioli
Served with seasonal vegetables and your choice of Chef's rice or potatoes
\$28

Striploin Steak

Grilled 8oz Ontario beef striploin, rosemary au jus, crispy onions
Served with seasonal vegetables and your choice of Chef's rice or potatoes
\$35

Somewood Farm's Pork

Please ask your server about our pork cut of the day
Served with seasonal vegetables and your choice of Chef's rice or potatoes
\$24

Corn Tortilla Crusted Fogo Island North Atlantic Cod

Pan seared hand line caught cod from Fogo Island Newfoundland,
Smoked paprika tortilla crust, roasted garlic chili aioli
Served with seasonal vegetables and your choice of Chef's rice or potatoes
\$28

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
Served with seasonal vegetables and your choice of Chef's rice or potatoes
\$24
Add goat cheese \$3

Grass Finished Stuffed Bison & Beef Meatball Pasta

Bison du Nord Bison and Dalew Farms beef meatball stuffed with
Thornloe Temiskaming cheese, house made pasta, Pomodoro sauce
\$29

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

Roast Chicken, Sausage & Kale Pasta

House made pasta, Somewood Farm's pulled chicken and pork sausage, peppers, onions, kale, roasted garlic parmesan cream sauce

\$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.

