

Appetizers

Caesar Salad

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

Shrimp Avocado Cocktail

Large black tiger shrimp, tomatoes, red onion, jalapeno lime avocado dressing
\$16

Gazpacho

Summer soup served cold: tomatoes, cucumbers, peppers, red onion, fresh herbs, bread
\$10

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
\$15 Add goat cheese \$3

Baked Camembert

Camembert cheese, strawberry
balsamic black pepper jam, warm ciabatta baguette
\$16

Summer Greens

Local greens, fresh fruit, pepitas, sunflower seeds, 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, garlic lemon dill aioli
\$28

Striploin Steak

Grilled 8oz Ontario beef striploin, red wine au jus, sundried tomato basil compound butter
\$35

Lamb Curry

Wand Family Farms lamb, mint chutney, grilled naan bread
\$31

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,
Sous Chef Sklyer's corn salsa
\$26

Bison de Nord & Boar Burger

8oz mixed burger with bison from Bison de Nord and boar from Trillium Meadow Farms,
pickled red onions, double smoked bacon, swiss cheese, sliced tomatoes, local lettuce,
blueberry aioli, brioche 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 Pasta Pomodoro

House made pasta, Somewood Farm's pulled chicken, fresh tomatoes, olive oil, lemon, garlic, basil, parmesan cheese

\$28

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

Thai Vegetables with Rice Noodles

Mixed vegetables, peanuts, sweet chili coconut cream sauce, rice noodles \$23

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.

