

# 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 aioli  
\$16

### French Onion Soup

Caramelized onions, house made grass fed beef broth, 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  
\$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, tomato apple chutney, warm ciabatta baguette  
\$17

### Winter Greens

Local available greens, dried fruit, toasted walnuts, pea shoots, charred onion 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, chipotle black pepper cream sauce  
\$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

## Bison du Nord Beer Pot Pie

Bison du Nord bison, root vegetables, Gateway City 503 Dark Rye Lager, house au jus,  
roasted garlic mashed potatoes  
\$31

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, Spinach & Bacon Pasta

House made pasta, Somewood Farm's pulled chicken, double smoked bacon, spinach, onions, parmesan cheese, white wine garlic cream sauce

\$28

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

## Braised Lamb Pasta

House made pasta, braised Wand Family Farm's lamb, rosemary tomato sauce

\$30

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

## Squash, Kale & Chickpea Curry

7 grain rice, grilled garlic naan bread

\$23

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

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.

