

Appetizers

Caesar Salad

Romaine lettuce, house garlic and lemon dressing, croutons and double smoked bacon
\$12

Blackened Shrimp

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

Roasted Beet & Orange Salad

Local greens, roasted beets, sliced oranges, onions, pea shoots, maple balsamic dressing
\$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, 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, caramelized onion and apple chutney, warm ciabatta baguette
\$16

Winter Seeds & Greens

Local greens, dried 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

Beef Tenderloin

Grilled 6oz Ontario beef tenderloin, red wine au jus, garlic tarragon compound butter
\$35

Lamb Curry

Wand Family Farms lamb, mint chutney, grilled naan bread
\$33

Somewood Farm's Pork

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

Rainbow Trout

Pan seared rainbow trout, lemon caper brown butter sauce
\$26

Wild Boar & Beef Salisbury Steak

Locally raised grass finished beef from Dalew Farms, wild boar from Trillium Meadows, double smoked bacon, mushroom and onion gravy
\$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 & Cranberry Pasta

House made pasta, Somewood Farm's pulled chicken, dried cranberries, spinach, onions, smoked herb de provence cream sauce

\$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

Zucchini "Pasta"

Spiralized zucchini, olive oil, diced tomatoes, onions, garlic, fresh dill, Kalamata olives, toasted walnuts

\$22 Add goat cheese \$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.

