

Appetizers

Many of our choices are gluten free or can be prepared gluten free. Please check with your server.

Roasted Ontario Beet Salad

With local goat cheese, oranges, arugula, caramelized pumpkin seeds and dressing ~ 8 ~

Tempura Gulf Shrimp

With chipotle-yuzu aioli, tropical mango, pineapple and crispy lotus chips ~ 14 ~

Volker's Signature P.E.I. Lobster Bisque "en croute"

With fine cognac, sherry and cream
(baked to order – allow 15 minutes) ~ 13 ~

Romaine Caesar and Pancetta

With sour dough croutons and creamy garlic dressing ~ 8 ~

Pan Seared Bay of Fundy Sea Scallops and Smoked Duck

With sundried tomato pesto and cauliflower puree ~ 14 ~

Baked French Escargots "Mille Feuilles"

Sautéed with mushrooms in dry white wine, garlic, fresh herbs and cream ~ 12 ~

Late Harvest Butternut Squash Ravioli

With hazelnuts, fresh sage and beurre noir. ~ 10 ~

Sunningdale Charcuterie Plate "à la mode du chef"

House made pork rilette, prosciutto salami, smoked Westphalian ham, air cured bresaola, Pine River extra old cheddar. Accompanied by balsamic chippolini onions and gherkins ~ 14 ~

Spiced Pumpkin Pancake with Local Duck Confit

Greek yogurt crème fraiche and mango chutney ~ 13 ~

We are fortunate in Southwestern Ontario to have an abundance of locally raised meat, poultry and vegetables which I intend to use whenever possible to keep our menus seasonal and above all interesting. Bon Appetite!

Volker Jendhoff, Executive Chef



Entrées

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Roasted Veal Tenderloin with Grilled Giant Black Tiger Shrimp

Indian curried pineapple glaze, cumin scented basmati rice pilaf and fresh cucumber raita ~ 32 ~

Crisp Skinned Chicken Supreme

With black candied garlic, sauté of king oyster mushrooms, served on a Tuscan green basil and fresh watercress risotto ~ 25 ~

Sunningdale Honey Glazed Rack of Lamb au Jus

Sundried tomato polenta and a warm berry compote ~ 29 ~

Norwegian Steelhead Salmon “Forestiere”

With a potpourri of chanterelles and shitake, fennel saffron nage and leek mashed potatoes ~ 27 ~

Char Grilled Filet Mignon with Black Truffle Butter

Port wine reduction, bouquet of fresh vegetables and sea salted frites. ~ 32 ~ with Quebec foie gras ~ 35 ~

Braised Ontario Lamb Shank

With a rustic rosemary-thyme demi glace, roasted garlic creamed potatoes and green beans “Provencale” ~ 26 ~

Willowgrove Hill Farm Pork Tenderloin

With Calvados and apple cider glazed pork belly, sweet potato praline casserole and seasonal vegetables ~ 27 ~

New Brunswick Seafood Boil

Atlantic fish, shrimp, sea scallops and P.E.I. blue point mussels, simmered in an aromatic broth with dry white wine, garlic, root vegetables and fingerling potatoes ~ 26 ~

Pan Seared Chilean Sea Bass with a Roasted Red Pepper Sauce

Braised Asian green cabbage and herbed mini potatoes ~ 28 ~

Vegetarian entrée on request, please ask your server for details.



Desserts

All our desserts are house made by our creative culinary team

Warm Chocolate Guinness Pudding

With blueberry swirl ice cream and blackberry & raspberry salad ~ 8 ~

House Baked Banana Coconut Cream Cheesecake

With macerated strawberries ~ 8 ~

Brandy Snap “Napoleon”

With honey mascarpone – goat cheese ice cream ~ 8 ~

Crème Caramel “Chantilly”

With an almond cookie ~ 8 ~

Selection of Cheeses from Home and Abroad

With home made fruit chutney and crisp artisan bread ~ Market price ~

Chef Terrance Tew’s German Black Forest Cake

With Bing cherries and Kirsch ~ 8 ~

Selected Gourmet Ice Creams

House made and served with your choice of pistachio brittle, fresh berries, fruit coulis or fruit compote ~ 8 ~

