

A La Carte Menu

Tuscan Bean Soup	\$6.00
Local Organic Greens with Niagara Vidal Vinaigrette <i>Add Free Range Chicken Breast</i>	\$6.00 \$8.00
Lamb Loin with Marinated Wild Mushrooms	\$8.00
Sandwiches	
Upper Canada Club , since 1968 Choice of white or multigrain	\$12.00
Wild Mushroom Tartine Toasted garlic oval, truffle & spinach sour cream	\$12.00
Hot House Tomato Panini Buffalo milk ricotta & arugula	\$12.00
Composed Salads	
Slow Roasted Free Range Chicken Breast Hot House tomatoes & cucumber, baco noir dressing	\$16.00
Brian Fanning's Smoked Salmon Ontario green & white asparagus, chive sour cream	\$16.00
Main Course	
Kingsview Farms Lamb Burger Braised tomatoes, aged cheddar & fresh cut fries Substitute side salad \$2	\$14.00
Asparagus, Mushrooms & Boccoccini Quiche with side organic salad	\$16.00
Wild Mushroom Ravioli Shaved Parmigiano, roasted peppers, & basil vinaigrette	\$14.00
Pan Seared Wild Salmon Asparagus & Beurre blanc	\$18.00
Cumbrae Farms' Steak Yukon gold fries, herb butter Substitute side salad \$2	\$24.00
Sides	
Yukon Gold Frites with Aioli	\$4.00
Gaufrette chips	\$4.00

Chef's Menu

\$20.95

Tuscan Bean Soup

or

Lamb Loin with Marinated Wild Mushrooms



Pork Shoulder

*Stratus – Gamay Noir 2007(Niagara) \$8.95



Chef's Dessert

Desserts

\$6.00

Chef's Dessert

Vanilla Panna Cotta with Ontario Strawberries & Rhubarb

Pistachio & Cardamom Ice Cream

Double Fudge Chocolate Brownie & mango pineapple coulis

Butter Tart with Vanilla Ice Cream

Our kitchen strives to serve organic, local, and fresh naturally raised products; we partner with 100km Foods for sustainable agriculture.

Reservations

416 947-3361 or restaurant@lsuc.on.ca
<http://www.lsuc.on.ca/media/menu.pdf>

Beers

Creemore 341ml	\$5.00
Sleemans Cream Ale 341ml	\$5.00
Stella Artois 341ml	\$5.00
Corona 330ml	\$5.00
Griffon 341ml	\$5.00
Harp 330ml	\$5.00
Kronenburg 330ml	\$5.00
Asahi 500ml	\$6.00
Saporo 341ml	\$5.50

Non-Alcoholic Beverages

Perrier 375 ml	\$3.00
Perrier 750ml	\$5.00
Soft Drinks	\$3.00
Orange, apple, cranberry juice	\$3.00
Coffee Espresso	\$2.50
Double	\$4.00
Cappuccino, Latte	\$4.00
Kali's Organic Loose Tea	\$2.50
Ceylon, Darjeeling, Earl Grey, Mint, Green	

Wine by the Glass 5oz

White

*Le Clos de Jordanne - Village Reserve 2007 (Niagara)	\$8.95
Brightwater – Sauvignon Blanc Nelson 2008 (NZ)	\$8.95
Valdadige - Pinot Grigio 2008 (Italy)	\$8.95
Roque Sestiere -Grenache 2008	\$8.95

Red

Trignon - Gigondas 2005 (France)	\$8.95
*Stratus – Gamay Noir 2007(Niagara)	\$8.95
Ch't Latour St André -Pomerol 2000 (Bordeaux)	\$8.95
D'Arenberg - Shiraz The Footbolt McLaren Vale 2006	\$8.95

Wine – ½ Bottles

White

Nino Franco – Prosecco di Valdobbiadene Brut (375ml)	\$25.00
Roederer – Champagne Brut Premier (375ml)	\$45.00
Domaine Vacheron – Sancerre 2007	\$25.00
Château de Maligny – Chablis Carré de César 2007	\$25.00
*Tawse - Chardonnay Quarry Road 2007	\$25.00
Faccioli - Pinot Grigio 2007	\$22.00
*Henry of Pelham - Chardonnay (non-oaked) 2006	\$16.00

Red

Château de la Rivière – Fronsac 2000	\$32.00
Christian Moueix – Pomerol 2000	\$40.00
Château du Trignon – Gigondas 2006	\$30.00
Jamet – Côte Rotie 2002	\$30.00
*Henry of Pelham – Baco Noir 2007	\$16.00
*Tawse – Cabernet Franc 2006	\$24.00
*Malivoire – Pinot Noir 2006	\$24.00
Kenwood Jack London Vyd Cabernet Sauvignon 2006	\$29.00
Avignonesi VINO Nobile de Montepulciano 2005	\$29.00
Tommasi – Amarone 2003	\$42.00
Sito Moresco – Langhe 2003	\$45.00

Taxes not included in price