

ELM STREET

BAR & LOUNGE



soup

DAILY SOUP SERVED WITH A DINNER ROLL | 9

salads

WARM CAESAR SALAD WITH CRISPY BRUSSEL SPROUTS | 19

Double Smoked Bacon, Parmesan Cheese, Herb Croutons, and Creamy Garlic Aioli

ROOT VEGETABLE AND CHÈVRE SALAD | 19

Roasted Beets, Heirloom Carrots, Butternut Squash, Poached Peach, Candied Walnuts, and Curly Endive

HEIRLOOM TOMATO AND ONTARIO BURRATA WITH BALSAMIC PEARLS | 22

Cracked Black Pepper, Basil, Sweet Drop Peppers, Rocket Leaves, EVOO, and a Baguette Crisp

ADD GRILLED CHICKEN BREAST | 9

(H) (DF) (GF)

ADD 6OZ SALMON | 15

(DF) (GF)

ADD 8 OZ AAA FLATIRON STEAK | 16

(GF)

shareables

TRIO OF DIPS, FRIED NAAN | 16

Roasted Garlic Hummus, Bruschetta, Pepita Seed Guacamole

GOCHUJANG CHICKEN WINGS | 20

Sweet and Spicy Chicken Wings with Pickled Crudité

CRANBERRY & CANDIED PECAN BAKED BRIE | 19

Herb Toasted Baguette, Maple Drizzle, and Malden Salt

CRISPY FRIED CAULIFLOWER | 16

Pickled Ginger, Carrot, Sesame, Scallion, and Spicy Citrus Aioli

CRISPY PARMESAN FRIES | 11

Served with Black Truffle Aioli

handhelds and flatbreads

CHICKEN PARMESAN SANDWICH WITH CAESAR SALAD | 22

Breaded Chicken on a Toasted Bun, with Caramelized Onions, Rustic Tomato Sauce, and Fior de Latte

BRIE AND APPLE PRIME RIB BURGER | 23

Potato Bun, Maple Mustard, Double Cream Brie, Apple Match Sticks, Arugula, Roasted Pecans and Fries

CONFIT OF SEASONAL MUSHROOMS AND CHEVRE SANDWICH | 20

Grilled Portobello, Fried Onion Ring, Balsamic Drizzle, and Fries

CHARCUTERIE FLATBREAD | 19

Virginia Ham, Pepperoni, Twice Cooked Bacon, Italian Sausage, Shaved Prosciutto, Hot Chelsea Honey, Fresh Arugula, Kerr Farm Tomato Sauce, and Mozzarella Cheese

BBQ CHICKEN FLATBREAD | 19

BBQ Chicken, Bermuda Onion, Sweet Peppers, Smokey BBQ Sauce, Aged Cheddar, Double Smoked Bacon, Arugula and Ranch Drizzle

AL FUNGI FLATBREAD | 19

Assorted Mushrooms with Creamy Béchamel, Garlic Confit, Reggiano, Mozzarella, Aged Balsamic Reduction and Arugula

mains

MOULES-FRITES | 22

P.E.I Mussels, Pernod Infused Cream, Crispy Fries, and Dill Aioli

OLIVE TAPENADE CRUSTED ATLANTIC SALMON | 34

Fingerlings with Chive Butter, Shallot and Chive Cream, and Chef's Seasonal Vegetables

TOMAHAWK PORK CHOP | 36

Fingerlings with Chive Butter, Seasonal Vegetables, and Country Apple Sauce

8 OZ. AAA PRIME FLAT IRON STEAK WITH TRUFFLE BUTTER OR CHIMICHURRI | 38

Crispy Fries, Maldon Salt, Seared Cherry Tomato, and Chef's Mix of Mushrooms with Herbs

BRAISED LAMB SHANKS WITH ZESTY GREMOLATA | 39

Served with Saffron Rissoto and Chef's Seasonal Vegetables

BUTTER CHICKEN WITH BASMATI RICE | 27

Tandoori Chicken, Creamy Tomato Sauce, Buttered Naan and Poppadum

pasta

ATLANTIC CRAB AND P.E.I. LOBSTER TORTELLI | 23

Lemon Infused Shallot cream with Baby Arugula and Parmigiano Reggiano

SPAGHETTI AND MEAT BALLS | 22

9 oz. Homemade Beef and Pork Meatball, Rustic Tomato Sauce, Pecorino Romano Cheese, and Micro Basil

POTATO GNOCCHI WITH TRUFFLE OIL | 21

Arugula, Roasted Mushrooms, Parmigiano Reggiano Curls

ADD GARLIC BREAD – 3 SLICES | 3

ADD CHEESE GARLIC BREAD – 3 SLICES | 7

desserts

WARM STICKY TOFFEE PUDDING AND VANILLA ICE CREAM | 12

Lightly Spiced Date Cake with Rich, Buttery Golden Toffee Sauce

DECADENT CHOCOLATE CAKE SERVED WITH RASPBERRY COULIS | 11

Four Layers of Chocolate Cake with Smooth Chocolate Fudge Icing and Dark Chocolate Glaze

CARROT AND ALMOND CAKE | 11

Moist Carrot Cake with Walnuts and Pineapple and Rich Cream Cheese Frosting

Please inform your server of any allergies or dietary issues.

Some menu items can be modified to accommodate dietary requests.

If you're looking for other options, let your server know and we'll do our best to accommodate.

(GF) Gluten Free

(V) Vegetarian

(LF) Lactose Free

(H) Halal

(DF) Dairy Free

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